

# DINNERLY



## Cinnamon Rice Pudding

Quick & Easy Dessert!



45min



2 Servings

Did you know that a simple rice pudding can cure any ailment? Well ok, maybe not everything, but it sure feels that way. This creamy, comforting dessert is here for you whenever you need a sweet, wholesome treat. And the best part? It's done in three steps! We've got you covered! (2p-plan serves 4; 4p-plan serves 8)

## WHAT WE SEND

- 5 oz jasmine rice
- 12 oz evaporated milk <sup>7</sup>
- 10 oz granulated sugar
- ¼ oz ground cinnamon

## WHAT YOU NEED

- butter <sup>7</sup>
- kosher salt
- vanilla extract

## TOOLS

- medium saucepan

## COOKING TIP

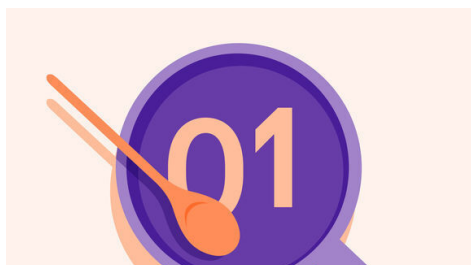
If serving the following day, stir in ½ cup water before transferring to fridge overnight.

## ALLERGENS

Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

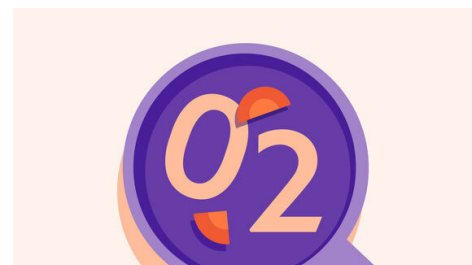
## NUTRITION PER SERVING

Calories 310kcal, Fat 9g, Carbs 49g, Protein 8g



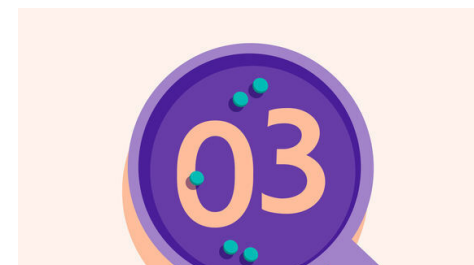
### 1. Start rice

Melt **1 tablespoon butter** in a medium saucepan over medium heat. Add **rice** and cook, stirring, until toasted and smells nutty, 3–5 minutes. Add **¾ cup each of evaporated milk and water** and **½ teaspoon salt**. Bring to a boil, then cover and reduce heat to low. Cook until rice is just tender and liquid is absorbed, about 20 minutes.



### 2. Simmer rice

To pot with **rice**, add **remaining evaporated milk, 1½ cups water**, and **3 tablespoons sugar**. Cover and bring to a simmer over medium-low heat; cook, stirring frequently, until liquid is absorbed and rice is very tender, 20–25 minutes.



### 3. Finish & serve

Add **½ teaspoon vanilla extract** and season to taste with **salt**. Remove from heat and let sit for 10 minutes.

Serve **rice pudding** sprinkled with **cinnamon** (see cooking tip!). Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!