



One-Pot Turmeric Coconut Rice

The greens, which conveniently cook on top of the rice, can be swapped out for anything that steams in 10 minutes, such as frozen peas or edamame, green beans, or chopped broccoli. While a meal all on its own, this rice would also be great accompanied by tofu, white fish, chicken thighs or stewed black beans. If you choose tofu, you can soak it in your choice of marinade and then add it to steam with the rice when you add the greens.

Ingredients

- 2 cups long-grain rice, such as jasmine or basmati
- ½ cup unsweetened coconut flakes
- 1 tablespoon sesame seeds
- 2 tablespoons coconut oil
- 3 scallions, thinly sliced, white and green parts separated
- 2 cloves garlic, minced (optional)
- 1 carrot, cut into quarter moons
- 1 teaspoon ground turmeric
- 8 oz. full-fat coconut milk
- 1 chicken or vegetable bouillon cube (optional)
- salt and pepper
- 1 medium bunch kale, spinach or Swiss chard
- 1 lime

Instructions

- Rinse rice until water runs clear. Drain and set aside.
- In a medium pot, toast the coconut and sesame seeds over medium-low heat, stirring occasionally, until fragrant, 3 to 5 minutes. Transfer to a small bowl. Wipe out the pot if necessary.
- In the same pot, melt the coconut oil over medium-low. Add the scallion whites, optional garlic, carrot, turmeric and ½ teaspoon black pepper and cook, stirring, until aromatic, 2 minutes.
- Add the rice, coconut milk, and 1½ teaspoons salt. Add 2 1/2 cups water and optional bouillon cube. Give the mixture a good stir to separate any lumps and bring to a boil over medium-high.
- Once boiling, cover, turn the heat to low, and simmer for 10 minutes.
- As rice cooks, remove and discard the tough stems of the leafy greens, if needed, and cut or tear the leaves into bite-size pieces. When the rice has cooked for 10 minutes, arrange the greens on top of the rice in an even layer and season well with salt and pepper. Cover, and cook until the rice is tender, 5 more minutes. Remove from heat and let sit, covered, 5 minutes.
- As rice rests, zest the lime and cut it into 4 wedges.
- Gently stir the greens, coconut mixture, scallion tops and zest into the rice using a spatula or fork. Season to taste with salt and pepper. Serve with a lime wedge for squeezing over.