

Simple Meals

Mango Coconut Rice Pudding

SERVES 4

Ingredients:

- 2 tablespoons butter
- 1 cup fresh mango, peeled and cubed (or use dried mangoes—for best results, pour hot water over them and let sit for 15-30 minutes before using)
- 2 tablespoons fresh ginger, peeled and diced (or ¼ teaspoon ground ginger)
- 2 ½ cups cooked white or brown rice (leftover works great)
- 1 cup canned coconut milk
- 2 cups milk
- ⅔ cup sugar
- 1 teaspoon vanilla extract
- ¼ cup shredded coconut (for garnish)

Directions:

1. In a medium-sized saucepan over medium heat, melt 2 tablespoons butter and add mango and ginger. Saute for 2-3 minutes or until lightly browned.
2. Add rice, coconut milk, milk, sugar, and vanilla. Cook, stirring constantly, for 1 minute.
3. Turn the heat to high, bring to a boil, then reduce heat to medium-low and simmer until liquid is reduced and the pudding is creamy and thick, about 20 minutes. Stir mixture occasionally to keep from sticking to the pan.
4. Sprinkle shredded coconut over pudding for garnish, if desired. (The shredded coconut is even more delicious if toasted in a dry skillet over medium-low heat until edges just start to turn golden!)