

CRAZY JACK'S COCONUT RICE

2 Spring onions, finely chopped
500g Crazy Jack Fragrant Rice - rinsed
2x400ml Crazy Jack Coconut Milk
2 strips lemon zest
2 tbsp chopped fresh mint
1 large red chilli - deseeded and chopped
2 tbsp groundnut oil
1 tsp salt
200ml water
2 tbsp chopped coriander
75g toasted coconut flakes

1. Heat the oil in a medium saucepan and gently fry the spring onions until soft. Add the rice and stir until translucent.
2. Add the coconut milk, water, salt, and lemon zest; stir, bring to the boil and simmer, covered until all the liquid is absorbed, stirring halfway through cooking time (takes about 15 minutes).
3. Remove the lemon zest and stir through the herbs and chilli. Taste and adjust seasoning as required.
4. Serve topped with the toasted coconut flakes.