



COCONUT SESAME RICE



Tags: [Fall](#), [Pitta](#), [Spring](#), [Summer](#), [Vata](#), [Winter](#)

Prep Time: 5 Min

Cook Time: 25 Min

Serves: 8

Directions:

1. Rinse and drain the rice.
2. Heat 2 Tbls. of ghee in a saucepan and add rice. Stir until rice is coated with ghee.
3. Add water and salt. Bring to a boil and simmer for 15 minutes. Remove from heat and leave covered to continue steaming.
4. Meanwhile, heat 1/4 cup ghee in a separate saucepan.



5. Add sesame seeds and coconut flakes and stir until lightly darkened. Poor on cooked rice and toss until mixed well.
6. Garnish with fresh cilantro leaves.

Ingredients:

- 2 cups basmati rice
- 2 Tbsp. ghee
- 1/4 cup ghee
- 4 cups water
- 2 tsp. salt
- 1/2 cup sesame seeds
- 1/2 cup dried coconut flakes handful of fresh cilantro leaves

Three words...YUM YUM YUM! I love this rice with the vegetable curry recipe.