

COCONUT SESAME RICE



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

Prep Time: 5 Min

Cook Time: 25 Min

Serves: 8

Directions:

Rinse and drain the rice.

Heat 2 Tbls. of ghee in a saucepan and add rice. Stir until rice is coated with ghee.

Add water and salt. Bring to a boil and simmer for 15 minutes. Remove from heat and leave covered to continue steaming.

Meanwhile, heat 1/4 cup ghee in a separate saucepan.

Add sesame seeds and coconut flakes and stir until lightly darkened. Pour on cooked rice and toss until mixed well.

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

SIMPLEVEDA

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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.