

Spicy Coconut Rice Bowl

This vibrant and aromatic Spicy Coconut Rice Bowl combines the creaminess of coconut milk with a kick of spices, creating a delightful main dish. Perfectly paired with fresh vegetables and a hint of lime, it's a satisfying meal for any time of the day.



Main Dish

25 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 1/2 cup jasmine rice
- 1/2 cup coconut milk
- 1/4 cup water
- 1/4 teaspoon salt
- 1/4 teaspoon chili powder
- 1/4 teaspoon garlic powder
- 1/4 lime (juice)
- 1/4 cup mixed bell peppers, diced
- 1/4 cup snap peas, trimmed
- 1 tablespoon fresh cilantro, chopped

Steps

- 1 Rinse the jasmine rice under cold water until the water runs clear.
- 2 In a small saucepan, combine the rice, coconut milk, water, salt, chili powder, and garlic powder. Bring to a gentle boil.
- 3 Reduce the heat to low, cover, and simmer for about 15 minutes or until the rice is cooked and the liquid is absorbed.
- 4 While the rice is cooking, in a separate pan, lightly sauté the diced bell peppers and snap peas over medium heat for 3-4 minutes until tender-crisp.
- 5 Once the rice is finished, fluff it with a fork and stir in the lime juice.
- 6 Serve the coconut rice in a bowl, topped with the sautéed vegetables and garnished with fresh cilantro.