



Simple | Healthy | Delicious

Bamboo Rice Risotto

INGREDIENTS

1 cup Nature's Earthly Choice bamboo rice
1 13.5 oz can coconut milk
1 inch section fresh ginger, peeled and finely chopped
¼ tsp freshly ground cardamom
1 Tbsp raw cane sugar
¼ tsp salt, or to taste
4 oz straw mushrooms, sliced
¼ lb fresh sugar snap peas, sliced diagonally
2 Tbsp fresh chives, thinly sliced



DIRECTIONS:

1. Heat the coconut milk in a medium sized pot with a tightly fitting lid & bring to a boil.
2. Add the chopped ginger, cardamom and sugar and simmer for a few moments to infuse the flavor into the coconut milk.
3. Add the rice, stirring well, and return to a boil. Reduce heat to very low and cover.
4. Cook covered for 15 minutes; stirring occasionally to make sure the bottom does not stick or burn. Add a little water if the rice seems too dry.
5. Stir in the mushrooms and snap peas, cover again and return to low heat.
6. Cook for an additional 10 minutes or until the rice is tender, but with a little resistance to the tooth.
7. Serve, topping with a sprinkle of sliced chives.