

## **MANGO STICKY RICE**

Serves 2

### **INGREDIENTS**

- 1 cup Thai coconut milk
- 1 cup sticky rice (glutinous sweet rice)
- 3 cups water
- ½ tsp. salt
- ½ cup sugar
- ¼ cup water
- 1 large mango, peeled and cubed or sliced

### **DIRECTIONS**

Rinse the rice with water in a fine mesh strainer. Then put the rice into to a medium pot with ½ cup coconut milk, and 3 cups water. Allow to soak for 30 minutes.

Bring the rice mixture to a boil on high heat. Reduce to low heat. Simmer until the rice is tender and the liquid is fully absorbed, about 10 minutes. If needed, add a little more coconut milk.

In another medium pot, combine the remaining ½ cup coconut milk, sugar, and salt. Bring to a boil on medium heat, stirring until the sugar is dissolved. Continue cooking until the mixture is bubbling and thickened slightly, about 3 minutes.

Pour the warm coconut milk mixture over the cooked rice and stir gently to combine. Allow to sit until the milk is absorbed and the rice has cooled to room temperature.

Serve with fresh sliced or cubed mango.