

# Linton's Coconut Rice

## Global Kitchen - Recipe Card





**Coconut Rice Ingredients:**  
**Basmati rice - 1 large cup**  
**Tin of coconut milk**  
**Cooking oil x 2 tbsp**  
**Garlic cloves x 2**

**Method of cooking:**

- 1. Put some cooking oil in the pan. Slice two garlic cloves. Fry them until they are golden brown. Remove garlic cloves from the pan.**
- 2. Now add a cup of washed rice. Fry this for a couple of minutes. Then add one whole tin of coconut milk into the rice. Then add three quarters of a cup of water and add a pinch of salt.**
- 3. Wait until it starts boiling and turn it down to a very low heat, and cook this for 10 to 15 minutes. When the rice is fluffy it's ready to serve.**

