

NGREDIENTS

JIRECTIONS

STRAWBERRY ORANGE RICE PUDDING

12 oz Pure Flavor® Sweet Blooms® Strawberries, guartered

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21/2 cups coconut milk, divided

11/2 cups water

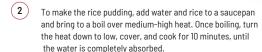
3/4 cup long-grain rice 1/2 cup sugar, divided

2 tbsp orange juice

2 tsp orange zest

1/2 tsp salt

In a small saucepan, add strawberries, 1/4 cup sugar, & orange juice and bring to a boil over medium-high heat, stirring occasionally. Reduce heat to low and cook until it starts to thicken.



Add 2 cups of the coconut milk to the rice and stir. Stir in orange zest, salt, and remaining sugar. Continue to cook for another 8 minutes. The rice will turn creamy.



In a small bowl, whisk together the Add to rice mixture and cook for 2

egg with the remaining coconut milk. minutes.



To serve, add rice pudding and top with strawberry sauce.







easy