

RECIPE | BERRIES



STRAWBERRY ORANGE RICE PUDDING



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INGREDIENTS

- 12 oz Pure Flavor® Sweet Blooms® Strawberries, quartered
- 1 egg
- 2½ cups coconut milk, divided
- 1½ cups water
- ¾ cup long-grain rice
- ½ cup sugar, divided
- 2 tbsp orange juice
- 2 tsp orange zest
- ½ tsp salt

DIRECTIONS

- 1 In a small saucepan, add strawberries, ¼ 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.
- 2 To make the rice pudding, add water and rice to a saucepan and bring to a boil over medium-high heat. Once boiling, turn the heat down to low, cover, and cook for 10 minutes, until the water is completely absorbed.
- 3 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.
- 4 In a small bowl, whisk together the egg with the remaining coconut milk. Add to rice mixture and cook for 2 minutes.
- 5 Let the rice pudding cool for 30 minutes before serving.
- 6 To serve, add rice pudding and top with strawberry sauce.



70 min

10 min | 30 min
PREP. | COOKING



2



easy