



RECIPE | BERRIES

STRAWBERRY ORANGE RICE PUDDING



10 min
PREP.



2



easy

70 min

30 min
COOKING

INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries, quartered
1 egg
2 ½ cups coconut milk, divided
1 ½ 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.