

Creamy Coconut Brown Rice Pudding

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This is a recipe for Creamy Coconut Brown Rice Pudding, that I think you will really enjoy!

Container Equivalents

1½ Yellow □

1 Blue 

$\frac{1}{2}$ Orange 

INGREDIENTS

- $1\frac{1}{2}$ cups unsweetened almond milk
- $1\frac{1}{2}$ cups canned coconut milk
- 3 cups cooked brown rice
- 2 Tbsp. maple syrup or raw honey
- 1 tsp. pure vanilla extract
- 6 Tbsp. unsweetened shredded coconut, toasted

INSTRUCTIONS

1. Combine almond milk, coconut milk, rice, honey, and extract in large saucepan. Mix until well blended; cook over medium-high heat, stirring frequently, until it reaches a boil.
2. Reduce heat to low; gently boil, covered, stirring occasionally so that it does not burn, for 20 to 25 minutes, or until creamy.
3. Serve in individual dessert bowls garnished with coconut.



ENJOY!