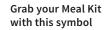




Mango Coconut Rice Pudding with Toasted Coconut & Almond Crumb











Shredded Coconut

Flaked Almonds



In Juice



Prep in: 15 mins Ready in: 35 mins

Not only is this dessert super simple to make, this mango and coconut rice pudding will become the most loved and talked about dessert (in the best way)!

Pantry items

Brown Sugar

23/1/2024 8:44:18 am



Before you start

Wash your hands and any fresh food.

You will need

Medium saucepan with a lid · Large frying pan

Ingredients

	4 People
coconut milk	1 medium tin
water*	¾ cup
brown sugar*	1 tbs
jasmine rice	1 medium packet
shredded coconut	1 medium packet
flaked almonds	1 medium packet
mango slices in juice	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1327kJ (317Cal)	750kJ (179Cal)
Protein (g)	4.9g	2.8g
Fat, total (g)	12.3g	6.9g
- saturated (g)	10.4g	5.9g
Carbohydrate (g)	45.3g	25.6g
- sugars (g)	13.4g	7.6g
Sodium (mg)	16mg	9mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Cook the coconut rice

- In a medium saucepan, add coconut milk, the water, brown sugar and a generous pinch of salt. Bring to the boil, stirring, then add jasmine rice.
- Stir, cover with a lid and reduce heat to low. Cook for **15 minutes**, then remove pan from heat.
- Keep covered until rice is tender and the water is absorbed, **10-15 minutes**.

TIP: The rice will finish cooking in its own steam, so don't peek!



Make the crumb

- When rice has 10 minutes remaining, heat a large frying pan over medium-high heat. Toast shredded coconut, stirring, until golden, 2-3 minutes
- Transfer to a small bowl. Add **flaked almonds** and mix to combine.



Make the syrup

- Drain liquid from mango slices in juice into frying pan. Transfer mango slices to a board and roughly chop.
- Return pan to high heat and boil liquid until slightly thickened, 2-3 minutes.



Serve up

- Divide coconut rice between small bowls.
- Top with mango, some syrup and toasted coconut and almond crumb.
 Enjoy!

We're here to help!

Scan here if you have any questions or concerns





Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate