



Mango Coconut Rice Pudding

with Toasted Coconut & Almond Crumb

Grab your Meal Kit
with this symbol



Coconut Milk



Jasmine Rice



Shredded Coconut



Flaked Almonds



Mango Slices
In Juice

Pantry items

Brown Sugar

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)!

SJQ



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*	$\frac{3}{4}$ 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



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