

# Coconut Lime Rice

## Ingredients:

- 1/4 cup slivered almonds
- 1 cup basmati rice
- 1 13.5-oz. can coconut milk
- Zest from 1 lime
- 1/4 cup water
- 2 tablespoons scallions, chopped
- 1/4 cup cilantro, chopped

## Directions:

1. In a dry pan, toast almonds until golden brown. Set aside.
2. In a medium pan with tight-fitting lid, place all ingredients, including the toasted almonds and bring to a boil. Cover and simmer on low for 15 minutes. Remove from heat and let sit 5 minutes then fluff.
3. Serve with additional chopped cilantro.

## Nutrition Facts

Serving Size 1/4 cup (126g)  
Servings Per Container 6

Amount Per Serving

**Calories 180**      **Calories from Fat 60**

% Daily Value\*

**Total Fat 7g**      **11%**

Saturated Fat 3g      **15%**

Trans Fat 0g

**Cholesterol 0mg**      **0%**

**Sodium 65mg**      **3%**

**Total Carbohydrate 29g**      **10%**

Dietary Fiber 3g      **12%**

Sugars 2g

**Protein 4g**

Vitamin A 2%      • Vitamin C 8%

Calcium 2%      • Iron 4%

\*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories:      2,000      2,500

Total Fat      Less than 65g      80g

Saturated Fat      Less than 20g      25g

Cholesterol      Less than 300mg      300mg

Sodium      Less than 2,400mg      2,400mg

Total Carbohydrate      300g      375g

Dietary Fiber      25g      30g

Calories per gram:  
Fat 9 • Carbohydrate 4 • Protein 4

For more information, please contact:

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