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Black Rice Pudding with Coconut Milk & Mango

VEGAN

Serves 2

Full of iron, vitamin E, and antioxidants, black rice is a nutritional powerhouse. It also happens to be delicious. Here I simmer it slowly in water and coconut milk, and top it with ripe mango. It plays to both sides—a little sweet, a little salty. In the right crowd, I'd even get away with serving it for dessert.

Ingredients

- ½ cup black rice
- 2 cups water
- ½ cup plus 2 tablespoons full-fat coconut milk
- 1 date, pitted and diced
- ¼ teaspoon kosher salt
- ½ mango, peeled and sliced

In a small saucepan, combine the rice, water, ½ cup of the coconut milk, the date, and the salt. Bring to a boil, then reduce the heat to maintain a simmer, cover, and cook for 45 minutes, stirring halfway through to make sure the rice is not sticking.

Divide the rice pudding between two bowls and pour 1 tablespoon of the coconut milk over each. Top with the mango and serve.



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