

# Jasmine Rice

## **Ingredients:**

3 cups Thai Jasmine Rice  
4½ cups Beef Broth  
1 tbsp Coconut Oil  
½ tsp Salt

## **Instructions:**

### **Rinse the rice:**

Place the jasmine rice in a fine-mesh strainer and rinse under cold water for 2-3 minutes, or until the water runs clear.

This helps remove excess starch and keeps the rice from being too sticky.

### **Cook the rice:**

In a large pot, add the rinsed rice and chicken broth.

Add the coconut oil and salt to the pot and stir to combine.

Bring the water to a boil over medium-high heat.

Once the water starts boiling, reduce the heat to low and cover the pot with a tight-fitting lid.

Let the rice simmer for 15-20 minutes, or until all the water is absorbed and the rice is tender.

### **Let it sit:**

Remove the pot from the heat, and let the rice sit, covered, for another 5 minutes to allow it to finish steaming.

Fluff the rice with a fork to separate the grains.

### **Serve:**

Serve the rice warm alongside your Red Curry with Beef.