

Easy Thai Coconut Rice

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By [Darlene Schmidt](#), About.com Guide



Coconut Rice makes an exquisite side dish for both Asian and Western fare!

Coconut rice makes a terrific accompaniment to many Thai and Indian dishes, but it's equally wonderful with many Western-style entrees. Quick and easy to make, this coconut rice recipe will come in handy for those times when you want to make dinner extra special without going to a lot of extra work. ENJOY! (Note: For coconut rice made in a rice cooker, see link below).

Prep Time: 5 minutes

Cook Time: 20 minutes

Total Time: 25 minutes

Yield: SERVES 4

Ingredients:

- 2 cups Thai jasmine-scented white rice (for brown coconut rice, see link below)
- 2 cups good-quality coconut milk
- 1 3/4 cups water
- 2 heaping Tbsp. dry shredded unsweetened coconut (baking type)
- 1/2 tsp. salt
- 1/2 tsp. coconut oil, OR vegetable oil
- Optional: 1-2 Tbsp. toasted coconut for garnish (see instructions below recipe)

Preparation:

For a step-by-step version of this recipe, see: [Easy Thai Coconut Rice Recipe](#)¹.

To Make Brown Coconut Rice, see my: [Brown Coconut Rice Recipe](#).²

1. Rub oil over the bottom of a deep-sided pot. You will also need a tight-fitting lid.

2. Place rice, coconut milk, water, shredded coconut, and salt in the pot and set over medium-high to high heat. Stir occasionally to keep rice from sticking to the bottom of the pot and burning.
3. Once the coconut-water has begun to gently bubble, stop stirring and reduce heat to low (just above minimum). Cover tightly with a lid and let simmer 15-20 minutes, or until most of the liquid has been absorbed by the rice. To check, pull rice aside with a fork. If most of the coconut milk-water is gone, go on to the next step.
4. Replace the lid and turn off the heat, but leave the covered pot on the burner to steam another 5-10 minutes, or until you're ready to eat. **Tip:** Your Coconut Rice will stay warm this way for up to 1 hour or more, great for when you're expecting company!
5. When ready to serve, remove the lid and fluff rice with a fork or chopsticks. Taste-test the rice for salt, adding a little more if needed. Serve right out of the pot, or transfer to a serving bowl. This rice is excellent served with a variety of both Thai and Indian dishes, such as curries or seafood recipes. If desired, top your rice with a sprinkling of toasted coconut and ENJOY! (see below for toasted coconut instructions).

To Toast Coconut: Place 1 Tbsp. dry shredded coconut in a frying pan over medium-high heat and stir ("dry fry") until light golden brown (see: [Toasting Shredded Coconut](#).³).

For a more savory coconut rice, see: [Saffron Coconut Rice Recipe \(with Spices\)](#).⁴