

Pineapple Coconut Rice

DIRECTIONS

1. Set up and pre-heat the steam oven on the Steam Mode.
2. Lightly toast the Jasmine rice with olive oil in a small saute pan over medium heat.
3. Add the toasted rice, coconut milk, chicken broth, and pineapple juice into the large non perforated steam pan and fold mixture to combine.
4. Place the steam pan into the preheated steam oven and steam for 20-25 minutes.
5. When the rice is done carefully open the oven door and remove the rice.
6. Gently fold and fluff in the chopped pineapple, soy sauce, sesame oil, brown sugar, lime juice, and sliced green onions.
7. Top with the toasted slivered almonds and freshly chopped basil.

PRODUCTS

[48-Inch Dual-Fuel Steam Range with Embedded Griddle](#)
[48-Inch Dual-Fuel Steam Range](#)
[30-Inch Combination Wall Oven with Steam](#)

MODE

Steam

COOK TIME

20-25 minutes

INGREDIENTS

- 2 cups Jasmine rice, rinsed well
- 1 cup coconut milk
- 1 cup chicken broth
- ¼ cup unsweetened pineapple juice
- 1 cup finely chopped pineapple
- 2 Tbsp. soy sauce
- 1 Tbsp. sesame oil
- 1 tsp. brown sugar
- 2 tsp. fresh lime juice
- ¼ cup green onions, thinly sliced
- Toasted slivered almonds
- Fresh basil

SERVES 8-10

