



## Macadamia Nut Rice

2 cups jasmine rice

1 bunch scallions, thinly sliced

2/3 cup shredded coconut, toasted

2/3 cup salted, roasted macadamia nuts, chopped

3 cups cold water

1 teaspoon salt

In a small saucepan, cover the rice with water and stir until the water becomes cloudy; drain and repeat twice. Return the rice to the saucepan and add 3 cups cold water and 1 tsp. salt.

Bring to a boil, lower the heat, cover and simmer until tender, 15 minutes.

Remove from the heat, fluff with a fork and let stand, covered, for 10 minutes.

Stir in the scallions, coconut and macadamia nuts; season with salt and pepper.