Blue Zones Project®

# Vegan Coconut Rice Pudding

From the kitchen of:
Blue Zones Project®

Instant Pot Recipe by:
Simply Happy Foodie

## Ingredients:

- 14 oz can coconut milk unsweetened
- 2 1/2 c water
- 1/4 c coconut sugar
- 1 cinnamon stick
- 1/4 c unsweetened coconut, shredded
- 1 c arborio rice
- 1/2 c raisins (optional)

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## Directions:

1. Add coconut milk into Pot; stir well to dissolve the coconut cream. Add water and sugar (if desired). Stir well to dissolve sugar. Add the cinnamon stick, coconut & rice. Add the raisins & stir.
2. Close the lid and set steam release valve to sealing. Press Manual and cook for 3 minutes.
3. When the cook cycle has ended, let naturally release for 10 minutes. Then turn off pot.
4. Slowly turn the steam release valve to venting to allow release of remaining steam.
5. When the floating valve drops, open lid & stir the rice pudding. It will be fairly thick & will thicken more as it cools (if desire thinner add coconut milk or water). Remove & discard cinnamon stick.
6. Serve the coconut rice pudding warm or chilled, topped with toasted coconut, coconut cream, fresh mango or other fruit, if desired.
   Note: you may add sweetener of choice after pressure cooking.

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