



## **Tomato and Coconut Milk Rice**

Michelle, an excellent vegan cook, submitted this recipe. She's busy introducing Missourians to exotic vegan dishes via vegetarian cooking demos. Thanks, Michelle!

2 Tbs. peanut oil  
1/2 medium yellow onion, finely chopped  
1 small hot pepper, such as habanera, seeded and chopped (you may want to wear gloves)  
1 cup arborio rice  
1 1/2 cups coconut milk  
2 medium tomatoes, chopped  
1 tsp. sea salt  
1 1/2 tsp. crushed red pepper

1. In a large skillet, heat the oil over medium heat and sauté the onion and pepper until they are soft, about 5 minutes. Add the rice and cook, stirring constantly, until the grains are evenly coated with oil, about 3 minutes. Add the coconut milk, tomatoes, and salt and bring to a simmer.
2. Cover the pan, reduce heat to low, and simmer until all the liquid is absorbed and the rice is tender, about 20 minutes. Add more water or coconut milk and increase cooking time by a few minutes if the rice is not quite tender.
3. Remove the skillet from the heat and stir in the crushed pepper. Cover and let stand 10 minutes before serving.