



Noreen's Kitchen

Coconut Pineapple Rice Pilaf

Ingredients

2 cups long grain rice	1 cup onion, chopped
1 cup orzo pasta or broken spaghetti	2 teaspoons Jamaican Jerk seasoning
3 cups chicken stock	4 cloves garlic, minced
2 cups coconut water or plain water	1/2 cup flaked coconut
2 tablespoons butter	1 cup fresh pineapple, diced very small
2 tablespoons vegetable oil	

Step by Step Instructions

Place oil and butter in a large, heavy bottomed saucepan and heat until butter is melted.

Add garlic and onion and saute' until onion is soft and garlic is fragrant.

Add rice and orzo and stir continually until the rice begins to turn brown and toasted and the mixture smells a bit nutty. You will also be able to hear the rice popping slightly.

Add the chicken stock and coconut water to the pan along with the Jerk seasoning and stir well to combine, making sure all the rice is separate.

Bring rice to a simmer and turn the heat down to medium. Place a lid on the saucepan and continue to cook for up to 20 minutes, until small divets appear on the surface of the rice. This will be an indication that your rice has absorbed all the water from the pan.

Remove saucepan from the heat. Do not remove the lid. Allow rice to steam for 15 minutes.

Fluff rice with a fork and add flaked coconut and pineapple. Toss to combine.

Allow rice to rest for 5 minutes to heat through the last two ingredients before serving.

Enjoy!