

Mango Sticky Rice



1 C jasmine rice,

1 1/2 C water,

dash of salt.

1 -14 oz can coconut cream (or coconut milk),

2 mangoes,

4 tsp tapioca starch,

3 Tbs agave.

Use a rice cooker to cook rice in salted water. If you don't have a rice cooker then bring water and salt to a boil in a covered saucepan on high heat. Add jasmine rice and stir. Lower heat to medium low (level 4 out of 10) and replace cover. Set a timer for 20 minutes. After the timer goes off turn off the stove but do not disturb rice. Meanwhile, assemble the other ingredients. Add coconut cream (or milk), tapioca starch, and agave to a medium saucepan. Stir constantly over medium high heat until sauce is thickened. Allow to cool somewhat. Slice or chop mangoes as desired. Spoon a mound of rice onto a serving plate. Top with coconut cream sauce and sliced or chopped mangoes. Makes about 4 servings.