

# Thai Jasmine Coconut Rice

## Ingredients

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1 T Unsalted Butter  
1/4 c Onion (finely minced)  
1 c Jasmine Rice  
2 c Coconut Milk  
1/2 t Salt  
2 T Cilantro (chopped)

## Instructions

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- 1.Heat butter in a small pan over medium heat. Saut   onion until slightly browned, stirring frequently, about 5 minutes.
- 2.Add rice and cook for 1 minute stirring to coat all the grains of rice. Transfer the contents into the pot of a rice cooker.
- 3.Add coconut milk and salt to the pot and stir. Turn the rice cooker on and let it cook.
- 4.Once the rice is done fluff with a fork and transfer to a serving dish. Garnish with chopped cilantro.