

# Indonesian Yellow Rice

## Ingredients

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- 2 c Jasmine Rice
- 2 c Coconut Milk
- 1 c Boiling Water
- 1/2 t Turmeric
- 1 Lemongrass (white parts, smashed)
- 2 Bay Leaves
- 1/2 t Salt
- 1 Lime (zested or 2 Kaffir Lime Leaves)

## Instructions

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1. Add rice, boiling water, coconut milk, turmeric, lemongrass, bay leaves, salt, and lime zest in the rice cooker. Stir it so that the coconut milk and water are well combined and the liquid becomes uniformly yellow from the turmeric. Leave it for half hour.
2. After half hour, stir the rice again and turn on the rice cooker.
3. Once the rice cooker is done, check to make sure the rice is fully cooked. If not add about 2 tablespoons of water in the rice cooker and start the rice cooker again so that the rice can finish the cooking.
4. Serve the rice while it is still warm. You may top it with fried shallots, or serve with sliced omelet and cucumbers.

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