

# Food Babe's Thai Rice Bowl



Prep Time:	Cook Time:	Total Time:	Serves:
10 mins	1 hr	1 hr, 10 mins	4

<https://foodbabe.com/thai-rice-bowl>

## Ingredients:

- 1 cup filtered water
- 1 cup coconut milk
- 1 cup brown rice
- ¼ cup red onion, chopped
- 1 handful fresh cilantro, chopped
- ¼ cup carrot, diced
- 1 tablespoon coconut oil
- 1 teaspoon ginger root, minced
- ¼ teaspoon turmeric
- ½ teaspoon sea salt

## Toppings:

- ¼ teaspoon lime zest
- 1 lime
- ¼ teaspoon red pepper flakes
- ¼ cup raw cashews, chopped

## Instructions:

1. In a large pot, combine all ingredients (except toppings) and bring to a boil.
2. Stir well, reduce heat and simmer for 60 minutes.
3. Stir in toppings and fluff with a fork.
4. Serve family style.

## Notes:

- Toasted peanuts are a great substitute for the raw cashews!
- Please buy all organic ingredients if possible