

Marshall's
HAUTE SAUCE

Coconut Sesame Rice

2 c. rice
3 c. LOC (Liquid of Choice)
1 c. coconut milk
1 Tbs. sesame oil
1 Tbs. salt
1/4 c. Serrano Ginger Lemongrass
Haute Sauce

1. Toast rice in a dry pan medium heat shaking pan every few min.
2. Add in liquid, coconut milk, salt, Serrano Ginger Lemongrass Haute Sauce and sesame oil.
3. Bring to a boil and stir.
4. Reduce heat to a simmer .
5. Cover and let steam for 20 minutes.
6. Fluff with a fork.

Order more at www.marshallshautesauce.com