# Coconut, Tomato and Shrimp Rice Pot

2 generous bowls · Active 30 min · Total 1 hr 10 min

Skills: Confident beginner

## Ingredients

- 2 teaspoons neutral oil (10 ml)
- 1 small onion, finely diced (100 g)
- 1 tablespoon finely grated fresh ginger (10 g)
- 1 garlic clove, finely chopped (3 g)
- 3/4 cup long-grain white rice, rinsed and drained (140 g)
- 1 cup canned chopped tomatoes with their juice (240 g)
- 3/4 cup plus 1 tablespoon plus 1 teaspoon unsweetened coconut milk, stirred before measuring (200 ml)
- 1/4 cup drinking-quality water (60 ml), plus up to 6 tablespoons (90 ml) additional water held separately as a measured reserve
- 1/2 teaspoon fine salt (3 g)
- 7 oz raw peeled deveined shrimp, thawed and patted dry (200 g)
- 1 tablespoon lime juice (15 ml)
- 2 tablespoons chopped cilantro (8 g)

## Set out

At least 2-liter (2.1-quart) heavy saucepan with snug lid, Fine sieve, Instant-read thermometer, Separate board for raw seafood

## Allergens

Crustacean shellfish. Check labels and substitutions.

## Make it

**1.** Heat oil in the saucepan over medium heat. Cook onion for 5–6 minutes until soft. Stir in ginger and garlic for 30 seconds. Add the tomatoes and simmer uncovered for 7–10 minutes, stirring regularly, until thick with no watery pool; wetter tomatoes may take a little longer.

**2.** Stir the rinsed, drained rice into the reduced tomatoes for 30 seconds. Add coconut milk, the initial 60 ml water and salt. Bring to a gentle simmer, stir once, cover and reduce to low. Cook for 16–20 minutes, or the chosen long-grain rice packet time, until nearly tender. Check near the end: if the pot is becoming dry while the rice is still firm, add the separately measured reserve water 1 tablespoon (15 ml) at a time, return to a gentle simmer and continue covered. Use only what is needed, up to the 90 ml reserve in total.

**3.** When the rice is nearly tender, lay shrimp over it in an even layer. Cover and cook gently for 5–8 minutes, until the thickest shrimp reach 145°F/63°C, their flesh is opaque, and the rice is tender. If required, use another tablespoon from the same measured reserve and continue covered briefly; do not add all the reserve automatically. The finish is softly moist rice without a pool of broth.

**4.** Remove from the heat, rest covered for 3 minutes, then fold gently with lime juice and cilantro. Divide between two bowls and serve immediately. Discard any unused reserve water.

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## Seafood is a same-day cold-space decision

Buy only what the refrigerator can hold safely at 40°F/4°C or below. A sealed ice bag near an unmeasured warm compartment does not establish a safe storage temperature.

## Timing

Allows for reducing the tomatoes before adding rice, the covered grain stage, cooking the shrimp and the 3-minute rest. A particularly watery can of tomatoes or a longer-cooking rice packet may extend the time.

## A useful detail

Brown rice, microwave rice pouches and sweetened coconut drinks are not direct substitutes. The recipe depends on uncooked long-grain white rice and unsweetened canned coconut milk.

## Keep it well

If saving freshly cooked rice, divide promptly into shallow portions and cool and refrigerate as quickly as possible, ideally within 1 hour. Keep at 40°F/4°C or below and use within 24 hours of the original cooking. Reheat only once to 165°F/74°C throughout, adding a little fresh water. Eat immediately and discard reheated remains. Keep raw shrimp chilled until cooking and follow its package storage limit. Discard food left beyond 2 hours at room temperature, or 1 hour above 90°F/32°C.