

▶ **O.N.E.™ Coconut Water Rice** {Yield: 8 Servings}

List of Ingredients

- ½ cup of Raw Arboreal Rice
- 1 (11oz) O.N.E.™ Coconut Water
- 1 tbsp. of fresh grated coconut
- 1 tbsp. Parsley
- ½ tbsp. Light Margarine
- 2 tbsp. Dry fruit - raisin
- 2 tbsp. Light Cream Cheese
- ½ small onion
- 1 clove of garlic
- 6 almonds
- ½ envelope of powder concentrated broth

Instructions

1. In a non-stick cooking pan, cook chopped onion and garlic with the vegetable broth. Add the rice, duly washed and dry. Add boiling water and let it cook until the rice becomes "al dente". Put aside.
2. In another pan, melt the margarine, place the almonds, until light golden and add the raisins. Put aside.
3. In a non-stick cooking pan, simmer, let the cream cheese melt and add O.N.E. coconut water. Mix until homogeneous. Add the cooked rice and season with almonds and raisins. Sprinkle grated coconut and parsley.
4. Serve while hot.