

# Kheer

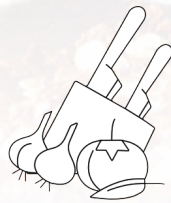
(Rice Pudding)

**Prep Time:** 10 minutes

**Cook Time:** 25 minutes

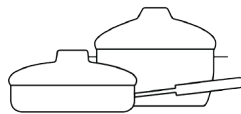
**Servings:** 4

**Fun Fact:** A staple of Nepal's cuisine, rice is eaten multiple times a day. This pudding is popular at celebrations and special occasions.



## Ingredients

2 cups of coconut milk	1/2 teaspoon of ground cardamom
2 cups of milk	1/2 teaspoon of rose water (optional)
3 tablespoons of white sugar	1/4 cup of sliced almonds, toasted
1/2 cup of Basmati rice	1/4 cup of pistachios, chopped
1/4 cup of raisins	



## Directions

1. Boil milk, coconut milk, and sugar in a large saucepan.
2. Add Basmati rice and simmer over low heat until mixture thickens and rice is tender (about 20 minutes).
3. Stir in raisins, cardamom, and rose water. Cook for a few more minutes.
4. Serve with almond and pistachio garnish (optional).