

Milk rice - Katarodu (Nil Kiribath)

Ingredients

- g Rice
- tsp Salt
- mL Water
- Leafs Pandan Leaves
- tbsp MAGGI coconut milk powder
- mL Water
- 1/4 1/4 tsp Salt
- Mediums Nil Katarolu

Instructions

1. Wash rice and add into the rice cooker.
2. Add 1tsp of salt, pandan leaves
3. Pour 750ml of water soaked with katarodu flowers.
4. Let it cook.
5. Mix 2tbsp of Maggi Coconut Milk Powder with 150ml of water.
6. Add 1/4tsp of salt and mix well.
7. Pour the prepared Maggi coconut milk mixture into the rice cooker and keep it in the warm option until coconut milk is absorbed into the rice.
8. Once cooked, transfer the milk rice in to a preferred dish and serve it.

Nutrition

Carbohydrates	47.72 g
Energy	341.47 kcal
Fats	9.32 g
Fiber	11.47 g
Protein	13.84 g
Sodium	1207.46 mg
Sugars	1.06 g

44 Minutes

2 Portions