



Thai Strawberry Sticky Rice

Ingredients

- 2 cups Thai sticky rice
- 2 1/2 cup water
- pinch salt
- 1 cup coconut milk
- 1 can condensed milk
- fresh strawberries, sliced

Place the rice, water, and salt in the rice cooker inner pot, and let sit for 30 minutes. Stir the contents and turn on the rice cooker.
(Pre-cooked and packaged sticky rice also may be used.)

Divide the cooled rice into bowls. Top with coconut milk and condensed milk to taste. Add sliced strawberries.