

Join the Jasmine Flavor Jubilee!



Mahatma Jasmine Rice creates a celebration of taste and fragrance that captures the essence of Thailand, adding a subtle buttery flavor and popcorn-like scent that mingles with other spices, seasonings, and ingredients in your favorite rice recipes.

Thai Chicken Coconut Celebration Soup

- 1 cup Mahatma® Jasmine Rice
- 1/2 package (2.1 ounce) Thai Coconut Ginger Soup Mix
- 1 can (14 ounce) coconut milk
- 1 can (13-3/4 ounce) chicken broth
- 1/2 cup water
- 1 pound chicken tenders; cut in one inch pieces
- 1 cup snow peas, halved diagonally
- 1/2 cup grated carrots
- 1/2 cup chopped green onions
- 1/3 cup cilantro leaves
- lime wedges, for garnish

Prepare rice according to package directions. Set aside. In a large sauce pan, over high heat, whisk soup mix into coconut milk. Add chicken broth, water, and chicken. Bring to a boil and reduce heat to simmer 2 to 3 minutes until chicken is cooked through. Add snow peas, carrots, and onions. Simmer 1 to 2 minutes.

Serve with a scoop of rice. Sprinkle with cilantro leaves. Serve with lime wedges. Serves 4

Sensational Sesame Jasmine Salad

- 1 cup Mahatma® Jasmine Rice
- 1 small red onion, chopped
- 1 medium tomato, chopped
- 1/2 cup chopped green onions
- 1/4 cup chopped parsley
- 2 tablespoons toasted sesame seeds
- 1/2 cup cilantro leaves

Dressing

- 1 tablespoon sesame oil
- 2 tablespoons vegetable oil
- 1/3 cup Balsamic vinegar
- 3 tablespoons soy sauce
- 1 teaspoon hot pepper flakes

Prepare rice according to package directions. Set aside to cool.

Combine remaining salad ingredients in a large bowl. Toss. Fold in rice.

In a small bowl, combine dressing ingredients. Mix well.

Pour over salad and toss. Refrigerate. Serve on romaine lettuce leaves, if desired. Serves 4

Saffron Rock 'n Roll Rice

- 2 tablespoons butter
- 1 teaspoon cumin seeds
- 1 (1 inch) cinnamon stick
- 2 brown cardamom pods, crushed
- 3 whole cloves
- 1/2 teaspoon black peppercorns
- 2 bay leaves
- 1 cup Mahatma® Jasmine Rice
- 12 ounces chicken stock
- 1/4 teaspoon saffron
- Parmesan cheese

Heat butter in medium heavy saucepan and fry cumin seeds, cinnamon stick, cardamom, cloves, peppercorns and bay leaves for about 2 minutes. Add rice and fry for about 3 minutes. Stir in chicken stock and saffron. Bring to a boil and cover. Reduce heat to low and simmer 15 minutes. If desired, top with Parmesan cheese. Remove cinnamon stick and bay leaves before serving. Serves 4

Jasmine Pineapple Party Time Pilaf

- 1 cup Mahatma® Jasmine Rice
- 1 tablespoon margarine
- 1 cup sliced green onions
- 1/2 cup chopped walnuts
- 1/2 cup raisins
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1 can (8 ounce) pineapple tidbits, drained

Prepare rice according to package directions.

Heat margarine in large skillet over medium high heat. Add onions, walnuts, raisins, salt and ginger. Cook and stir 4 to 5 minutes or until onions are tender. Add rice and pineapple; stir and heat thoroughly. Serves 4



Jubilation Jasmine Creamy Risotto

- 1 cup Mahatma® Jasmine Rice
- 2 tablespoons butter
- 1 large onion, chopped
- 1 teaspoon garlic salt
- 3 cups chicken stock
- 1/2 cup white wine
- 3/4 cup grated Parmesan cheese
- Freshly ground pepper

In a heavy saucepan, sauté rice in butter stirring constantly. Add onion and garlic salt. Sauté until onion is tender. Slowly add 1 cup stock, stirring frequently. As the liquid cooks down, continue adding 1/2 cup stock at a time until all the stock is used and the mixture is very creamy. Stir in white wine. Fold in cheese. Serve immediately.

(For richness, fold in 1 tablespoon butter.) Top with fresh ground pepper. Serves 4

Celebratin' Cinnamon Jasmine Rice with Golden Raisins

- 1 tablespoon butter
- 1 medium onion, chopped
- 1/4 teaspoon ground cloves
- 1 teaspoon ground cinnamon
- 1 cup Mahatma® Jasmine Rice
- 1 whole bay leaf
- 1 stick cinnamon
- 2/3 cup golden raisins
- salt and pepper
- 1-1/2 cups chicken stock

Melt butter in a medium saucepan over medium heat. Add onions, cloves and cinnamon; cook until the onion is translucent.

Rinse rice. Add rice to saucepan and stir until grains are coated. Add bay leaf, cinnamon stick, raisins, and salt and pepper to the saucepan; stir in chicken broth. Bring to a boil, cover and simmer for 15 minutes. Serves 4

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Swingin' Spanish Fiesta Rice

- 1 cup Mahatma® Jasmine Rice
- 2 tablespoons oil
- 1/2 cup chopped onion
- 2 cups chicken stock
- 1 small can (5.5 ounce) tomato juice (or V-8® Juice)
- 1/2 teaspoon cumin
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/3 cup cilantro leaves

In a large skillet, sauté rice in oil; add onions and continue to sauté until onion is tender crisp. Add remaining ingredients, except cilantro, bring to a boil, reduce heat, cover. Simmer 15 minutes. Remove cover and fluff. Fold in cilantro. Serves 6



Jammin' Jasmine Perfect Primavera

- 1 cup Mahatma® Jasmine Rice
- 2 tablespoons olive oil
- 1 pound shrimp, peeled and deveined
- 1 pound asparagus, cleaned and trimmed (cut in 3" pieces)
- 1 box (10 ounce) frozen artichoke hearts, thawed
- 1 red bell pepper, cut in strips
- 1 container (10 ounce) Alfredo Sauce

Prepare rice according to package directions. Set aside.

In a large skillet, heat olive oil over high heat. Sauté shrimp for about 5 minutes. Add asparagus, artichokes, and peppers; sauté for about 3 minutes. Fold in sauce and reduce heat to medium. Heat through.

Serve over a bed of rice. Serves 4

Coconut Lime Rice Party Pudding

- 1 cup Mahatma® Jasmine Rice
- 2 cans (13 to 14 ounce each) unsweetened coconut milk
- 2-1/2 cups whole milk
- 1 cup sugar
- 2-1/2 teaspoons fresh lime zest
- Toasted sweetened flaked coconut, for garnish

In a bowl, soak rice in water for 20 minutes. Drain.

In a 3 quart heavy saucepan, bring coconut milk, milk, sugar and rice to a gentle boil; reduce heat and simmer, uncovered for 25 minutes, stirring occasionally. Remove from heat and add lime zest.

Serve at room temperature or chilled. Sprinkle with toasted coconut, if desired. Serves 8

Jasmine Rice Pudding with Fabulous Fruit

- 2-1/2 cups water
- 1 cup Mahatma® Jasmine Rice
- 3/4 cup sugar
- 3/4 teaspoon salt
- 3/4 cup apricot preserves
- 2 teaspoons vanilla extract
- 1/8 teaspoon ground nutmeg

Fresh Fruit

- 1 pint strawberries, quartered and cleaned
- 1 ripe mango, peeled, pitted, and cubed
- sugar

- 1/2 cup milk
- 1 cup heavy cream, whipped, or Cool Whip® may be used
- fresh mint sprigs

In a 2-quart saucepan, heat water, rice, sugar, and salt to a boil. Reduce heat to low, cover and simmer for 15 minutes. Stir in preserves, vanilla, and 1/8 teaspoon nutmeg. Pour this mixture in a medium bowl. Cool. Cover and refrigerate. Meanwhile, prepare fruit and sprinkle with sugar.

To serve, stir milk into rice mixture until creamy, then fold in whipped cream. Divide in 6 dessert bowls. Top with fresh fruit. Sprinkle with nutmeg and garnish with mint. Serves 6

Mahatma
JASMINE
ENRICHED THAI FRAGRANT LONG GRAIN RICE