

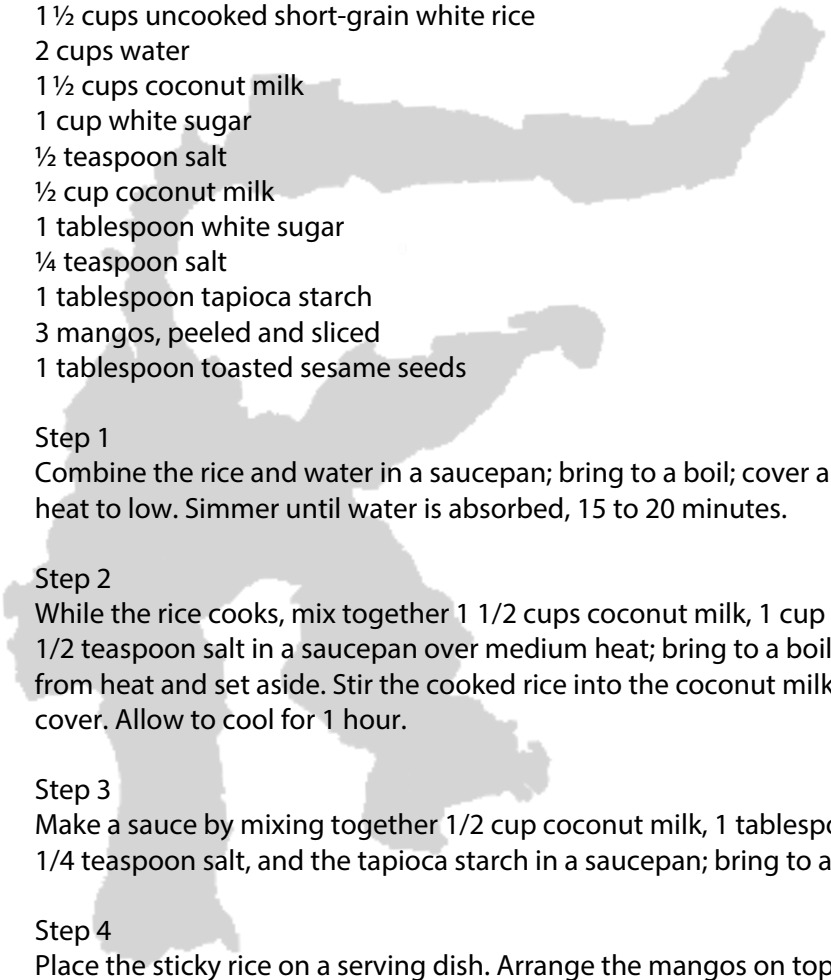
WHAT'S FOR DINNER?

Today's activity is going to be about making a plan for a future food experience. Below you will find a recipe for a traditional Indonesian meal you might find on Sulawesi.

Spend tonight discovering what menu items you need to get from the store, what night you'll make the food, and who will help cook and clean up!

Sweet Sticky Rice with Mango

Ingredients:



1 ½ cups uncooked short-grain white rice
2 cups water
1 ½ cups coconut milk
1 cup white sugar
½ teaspoon salt
½ cup coconut milk
1 tablespoon white sugar
¼ teaspoon salt
1 tablespoon tapioca starch
3 mangos, peeled and sliced
1 tablespoon toasted sesame seeds

Step 1

Combine the rice and water in a saucepan; bring to a boil; cover and reduce heat to low. Simmer until water is absorbed, 15 to 20 minutes.

Step 2

While the rice cooks, mix together 1 ½ cups coconut milk, 1 cup sugar, and ½ teaspoon salt in a saucepan over medium heat; bring to a boil; remove from heat and set aside. Stir the cooked rice into the coconut milk mixture; cover. Allow to cool for 1 hour.

Step 3

Make a sauce by mixing together ½ cup coconut milk, 1 tablespoon sugar, ¼ teaspoon salt, and the tapioca starch in a saucepan; bring to a boil.

Step 4

Place the sticky rice on a serving dish. Arrange the mangos on top of the rice. Pour the sauce over the mangos and rice. Sprinkle with sesame seeds.