

Hawaiian Coconut Pineapple Rice

February 3rd, 2025

This recipe serves: 8

Prep Time: 00:15

Cook Time: 00:30

This Hawaiian Coconut Pineapple Rice is the perfect side dish for Hawaiian Huli Huli Chicken. Or you can shred the Huli Huli Chicken and mix it in directly with this rice for a tasty Polynesian meal, without opening a can of Spam. Note that the Instant Pot method requires less liquid, so you will need to adjust the recipe accordingly.

Ingredients:

2 Cups Long Grain Rice

1 Cup Fresh or Frozen Pineapple Chunks, chopped

1/4 Teaspoon Salt

1/4 Cup Shredded Coconut

1 Tablespoon Red Thai Curry Paste

1 Teaspoon Garlic Powder

1/2 Teaspoon Ginger Powder

1/4 Cup Fresh Cilantro, finely chopped

1/4 Cup Cashews, chopped

1 Lime, Juiced

Stovetop Method

1 Can (13 oz) Coconut Milk (NOT Coconut Water)

1 Cup Pineapple Juice

Additional Water to have a total of 4 Cups of Liquid

Instant Pot method

1 Can (13 oz) Coconut Milk (NOT Coconut Water)

3/4 (6 oz) Cup Pineapple Juice

Directions:

Rinse the Rice until the water runs clear. Drain well.

Mix together the Coconut Milk, Pineapple Juice and (for the Stovetop method) the Water

Stovetop Method

In a 4.5 quart pot, add the liquid, Red Thai Curry Paste, Garlic Powder, and Ginger Powder.

Bring to a boil.

Mix in the Rice and the chopped Pineapple Chunks. Stir well and bring to a low simmer.

Reduce the heat to low and lid for 15 minutes.

After 15 minutes, stir the Rice well to ensure none of it is sticking to the bottom of the pot.

Add about 1/4 Cup of additional Water, if necessary, to ensure that the Rice does not dry out.

Lid and cook another 5 minutes, then remove from the heat and let rest, without removing the lid, for another 10 minutes

Mix in the Cashews and the Cilantro.

Lid and rest another 5 minutes.

Just before serving, mix in the Juice from 1 Lime.

Instant Pot Method

In a 3 or 4 quart Instant Pot, mix in the Liquid, Red Thai Curry Paste, Garlic Powder, Ginger Powder, Rice and the chopped Pineapple.

Stir well to ensure that all of the Rice is covered with the Liquid.

Seal the Instant Pot and press the Rice setting or use the manual setting to cook on high for 12 minutes.

After the timer reaches zero, allow the Instant Pot to do a natural release for 10 minutes, then manually release the remaining pressure and open the Instant Pot.

Fluff the Rice with a fork, then mix in the Cashews and the Cilantro.
Close the lid and rest another 5 minutes.

Just before serving, mix in the Juice from 1 Lime.