



SECOND HARVEST  
of SILICON VALLEY

# Arroz con Leche (Lemon Rice Pudding)

## Ingredients

- 1 cup water
- 1 1/2 cups milk of choice
- 1/4 cup jasmine or long grain white rice
- 2 Tbsp brown sugar (you can substitute with white sugar)
- Zest of 1 lemon
- 1 cinnamon stick or 1/4 tsp ground cinnamon
- 2 Tbsp raisins
- Pinch of ground cinnamon, to garnish

**Servings:** 4

**Prep time:** 2-5 minutes

**Cook time:** 40-55 minutes

**Total time:** 45-60 minutes

## Directions

1. In a medium-sized pot over medium heat, add water, milk, rice, sugar, cinnamon stick, and lemon zest.
2. Bring to a simmer and reduce heat to low.
3. Cook for 20-25 minutes uncovered, stirring occasionally.
4. Add raisins and cook for another 20-30 minutes, or until rice is soft and creamy. Most of the liquid will be absorbed.
5. Pudding will thicken as it cools. You can stir in a splash of warm milk at a time to thin out pudding.
6. Remove cinnamon stick before serving and sprinkle ground cinnamon to garnish. Enjoy warm or cold!

**Tip:** 2% or whole milk is preferred, but you can use any milk of your choice

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