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

**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

Servings: 4  
Prep time: 2-5 minutes  
Cook time: 40-55 minutes  
Total time: 45-60 minutes

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