Quick Rice Pudding

This is a warm and satisfying dessert that's full of fiber.

About the Recipe

254 Calories · 5.7 Protein · 1.8 Fiber
Dessert

Brown rice is an excellent source of soluble fiber, protein, vitamins, and minerals.

Ingredients

Makes 4 Servings

• plain or vanilla soy milk (1 1/2 cups)
• cornstarch or arrowroot powder (1 tsp.)
• cooked brown rice (2 cups)
• maple syrup (1/4 cup)
• raisins (1/3 cup)
• cinnamon (1/4 tsp.)
• vanilla extract (1 tsp.)
• almond extract (1/2 tsp.)

Directions

1. Pour soy milk into a medium saucepan and add the cornstarch or arrowroot powder. Add the rice, maple syrup, raisins, and cinnamon, and cook over medium heat.
2. Cook for 3 minutes, then remove from heat and add vanilla and almond extracts. Serve hot or cold.

Nutrition Facts
Per serving

**Calories:** 254
- **Saturated Fat:** 1.8 g
- **Calories from Fat:** 6.5%

**Cholesterol:** 0 mg

**Protein:** 5.7 g

**Carbohydrates:** 53.9 g

**Sugar:** 21.6 g

**Fiber:** 1.8 g

**Sodium:** 57 mg

**Calcium:** 142 mg

**Iron:** 2.4 mg

**Vitamin C:** 0.6 mg

**Beta-Carotene:** 1 mcg

**Vitamin E:** 1.3 mg