**COCONUT RICE (Kiribath) AND SAMABL (Lunu miris)**

**Ingredients**

Kiribath

* 1 ½ cups cups uncooked short-grain rice (such as kekulu haal, white Calrose, or white jasmine)
* 3 cups water, plus more for rinsing rice
* 2 cardamom pods (optional)
* 1 (13 1/2 -ounce) can coconut milk, well shaken and stirred
* ½ teaspoon kosher salt

Lunu Miris

* 2 cups finely chopped red onion, divided
* 1 ½ tablespoons finely chopped fresh red cayenne chile
* 2 tablespoons fresh lime juice, divided
* 1 ½ teaspoons salt, divided
* ½ teaspoon Kashmiri chile powder or ¼ teaspoon cayenne pepper
* ¼ teaspoon ground turmeric
* ¼ teaspoon cracked black pepper

**Directions**

**Make the kiribath**

1. Place rice in a medium saucepan; add water to cover. Swirl rice to rinse, and drain. Repeat process twice, pouring off as much water as possible. Add 3 cups water and cardamom, if using, to rice; bring to a boil over high. Reduce heat to low; cover and cook until water is mostly absorbed, about 15 minutes.
2. Uncover rice; stir in coconut milk and salt. Cook over low, stirring often, until coconut milk is mostly absorbed and mixture is creamy and thick, about 5 minutes. Discard cardamom. Transfer rice to a platter or baking sheet; top with a piece of parchment paper. Spread rice into a 1 1/2-inch-thick rectangle; use a spatula to flatten top. Let cool at room temperature until set, about 5 minutes. Remove parchment paper; cut rice into 3-inch squares or diamonds.

**Make the lunu miris**

1. Place 1 cup onion in a medium bowl; set aside. Using a mortar and pestle, mash together fresh chile, 1 tablespoon lime juice, 1 teaspoon salt, chile powder, turmeric, and remaining 1 cup onion until mixture is crushed and well combined. Add to onion in bowl; stir in cracked black pepper, remaining 1 tablespoon lime juice, and remaining 1/2 teaspoon salt. Serve with kiribath.