**Rice Pudding with Vermicelli**



**Ingredients**

1 cup roasted vermicelli

1.5-2.5 cups of 2% milk (the amount will depend on how thick you like the dish)

1 can evaporated milk

3-4 tbs. sugar (depends how sweet you like it and if you use fruit or not)

1/3 cup chopped nuts – your preference

1 tbs. dried coconut powder

½ tsp. cardamom

***Toppings (optional)***

Chopped nuts

Raisins

Dried fruit of your choice

**Instructions**

1. Use a large pot, heat to low-medium
2. Warm the 2% milk in the microwave for approx. 2 minutes
3. Add milk to the heated pot. Stir.
4. Add the vermicelli and stir consistently for 5 minutes
5. Microwave the evaporated milk for 2 minutes
6. Add nuts, sugar, coconut powder, and cardamom to the pot mixture and stir
7. Add in the evaporated milk and combine everything
8. Let it rest to thicken, portion into bowls or cups and add toppings of choice!

To make it sweeter:

* Add 1 tbs. sugar
* Add ground cinnamon or cinnamon stick (may want to leave out the cardamom with this ingredient)
* Add fruit such as berries or mangoes