

Kao Niow Mamuang (Sticky Rice with Mangoes)

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sticky-rice-desserts-recipe>

Ingredients:

- 1 cup sticky rice Thai
- 1 cup coconut cream or 1 13.5-oz. can coconut milk
- 1/2 cup sugar
- 1 teaspoon salt
- 2 mangoes peeled and sliced

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 56 grams
3. Fat: 14 grams
4. Fiber: 3 grams
5. Protein: 4 grams
6. SaturatedFat: 12 grams
7. Sodium: 400 milligrams
8. Sugar: 27 grams

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