



Brazilian Chicken with Coconut Milk

Oscar · 29/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

4

Description

This chicken in coconut milk sauce is simple and vibrant. It will fill your kitchen with the enticing aromas of South American cooking and is great served over pasta or rice.

Ingredients

- 1 teaspoon ground cumin - 1 teaspoon ground cayenne pepper - 1 teaspoon ground turmeric - 1 teaspoon ground coriander - 4 skinless
- boneless chicken breast halves - salt and pepper to taste - 2 tablespoons olive oil
- divided - 1 onion
- chopped - 2 jalapeño peppers
- seeded and chopped - 1 tablespoon minced fresh ginger - 2 cloves garlic
- minced - 3 tomatoes
- seeded and chopped - 1 (14 ounce) can light coconut milk - 1 bunch chopped fresh parsley
- for garnish

Instructions

1. Mix together cumin
2. cayenne pepper
3. turmeric
4. and coriander in a large bowl. Add chicken and season with salt and pepper; rub spices into chicken. Heat 1 tablespoon olive oil in a large skillet over medium heat. Cook chicken in hot oil until no longer pink in the center and the juices run clear
5. 10 to 15 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove chicken to a serving dish and set aside. Heat remaining 1 tablespoon olive oil in the same skillet. Cook and stir onion
6. jalapeño peppers
7. ginger
8. and garlic in hot oil until onion is tender
9. about 5 minutes. Mix in tomatoes and cook until tomatoes are softened
10. 5 to 8 minutes. Stir in coconut milk and cook until sauce is warmed through. Spoon sauce over chicken and garnish with parsley.