Product Spotlight: Coconut Milk

Coconut milk is the liquid that comes from blending coconut flesh with water. It gives a great background flavour to curries and dressings.
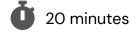
A2 # Golden Chicken
with Coconut Rice and Mint Salsa

Fragrant coconut rice served with curried chicken schnitzels, cooked until golden and finished alongside a fresh tomato, cucumber and mint salsa and garnished with toasted coconut.

Make a curry!

You can transform this dish into a curry if you prefer a warmer meal! Dice and cook the tomato and chicken with curry powder and coconut milk. Add any extra veggies. Serve with fresh avocado and cucumber on the side.

🕐 20 minutes   🍴 2 servings   🍗 Chicken

7 October 2022

1. COOK THE COCONUT RICE

Place rice in a saucepan, add coconut milk, **1/4 tsp salt** and **1 cup water.** Bring to a boil, stir, then reduce heat to medium-low. Simmer, covered, for 10-12 minutes. Take off heat and allow to stand, covered, for 5 minutes.

2. PREPARE THE SALSA

Dice tomato, cucumber and avocado. Slice mint leaves. Toss together with **1/2 tbsp sweet chilli sauce** (see notes).

3. TOAST THE COCONUT

Heat a dry frypan over medium-high heat. Add coconut and toast for 2-3 minutes. Remove from pan and keep pan on heat.

4. COOK THE CHICKEN

Coat chicken with **1-2 tsp curry powder** (see notes), **oil, salt and pepper**. Cook chicken in frypan for 4-5 minutes each side or until cooked through.

5. FINISH AND SERVE

Divide rice among shallow bowls. Slice and add chicken along with salsa. Garnish with toasted coconut.