



Lime and Coconut Chicken



Ingredients:

- 2 lbs boneless, skinless chicken breasts
- 3 tbsp oil
- zest of 1 lime
- 1 tsp ground cumin
- 1 ½ tsp ground coriander
- 2 tbsp soy sauce
- 1 ½ tsp kosher salt
- 2 tbsp sugar
- 2 tsp curry powder
- ½ cup coconut milk
- pinch cayenne
- 1 small fresh hot chili, such as Thai or Serrano, minced
- ¼ cup chopped fresh cilantro
- Fresh limes, cut into wedges

Method:

1. Trim fat from chicken breasts. Starting on thick side of the breasts slice the chicken breasts almost in half, then open each like a book.
Place each open breast between two pieces of plastic wrap, wax paper or inside a large, open, Ziploc bag.
Using a small heavy pan, bottle or smooth meat mallet lightly pound out each breast into even thickness.
2. Mix all remaining ingredients except fresh cilantro and limes.
3. Add chicken and marinade to a large bowl or Ziploc bag and chill in the refrigerator for up to two hours.
4. Your chicken doesn't take long to cook so you can use this time to get your dishes prepped and ready.
5. Once you are ready to cook the chicken, remove each breast from the marinade and set remaining marinade aside.
6. In a heavy skillet or grill pan, heat a splash of oil over high heat.
Cook the chicken in batches to prevent over crowding the pan.
Place the breasts in the hot pan and cook without turning for a couple minutes
Flip the breasts over and cook until the other side is golden, it shouldn't take long depending on the thickness of your chicken.

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Place cooked breasts on a plate in a warm oven or under foil while cooking the remaining chicken.

7. Pour the marinade into a small saucepan and bring to a rolling boil. Boil continuously for at least 2 minutes, stirring occasionally so it doesn't burn.
8. Sprinkle with fresh lime juice and cilantro. Serve with sauce on the side.
9. If you typically have these ingredients on hand this is a quick, cheap main dish to throw together