



## Coconut Chicken



### Coconut Chicken – 4 portions

*15 minutes prep time*

*40 minutes cooking time*

Ingredients      97049 – Eismann Free Flow Diced Chicken – 500g Defrosted  
18053 – Eismann Extra Virgin Olive Oil – 2 tbsp  
5501 – Eismann Chopped Onions – 100g  
Chopped Tomatoes – 400g tin  
Coconut Milk – 400ml tin  
Garlic – 2 cloves crushed  
Green Chilli Peppers – 2 seeded and diced  
Fresh Ginger – 1 crushed tbsp  
Ground Cumin – 1 tsp  
Ground Cayenne Pepper – 1 tsp  
Ground Turmeric – 1 tsp  
Ground Coriander – 1 tsp  
Fresh Coriander leaves – to garnish  
Salt & Black Pepper – to taste

#### Preparation

In a bowl mix the cumin, cayenne pepper, turmeric, coriander and salt and pepper. Place the chicken in the bowl and rub the chicken in the spices until well covered.

Heat 1 tbsp of olive oil in a frying pan over medium heat and add the diced chicken. Fry until the chicken is browned. Remove from heat and set aside.

Heat the rest of the olive oil in the frying pan; add the onion, ginger, chilli peppers and garlic and cook until tender.

Add the tomatoes and cook for 8 minutes. Stir in the coconut milk then simmer for 5 minutes.

Add the chicken and cook until the chicken is heated through thoroughly.

Serve with white rice or for an interesting alternative serve with 5613 – Eismann Asian Noodle Stir Fry.