

Curry & Coconut Chicken

(with coconut rice)

Serves 4

- 200 g jasmine rice
- 1 (400 g) can coconut milk
- ½ C (8 g) cilantro leaves, plus more for garnish
- 2 limes
- 2 T extra-virgin olive oil, divided
- 2 chicken breasts, cut in half lengthwise, making 4 cutlets
- 2 T curry powder
- 900 g spinach or other suitable green
- 40 g shredded coconut, lightly toasted
- 66 g chopped roasted peanuts
- Coarse salt and freshly ground pepper, to taste



1. In a rice cooker, combine the **rice**, **coconut milk**, and **cilantro**. Cook until done.
2. Add the juice from one of the **limes** and fluff it with a fork. Season with a small pinch of **salt**.
3. Heat 1 T **oil** in a large sauté pan. Sear the **chicken cutlets** on both sides until cooked through, **about 6 minutes total**.
(Sprinkle the **curry powder** on both sides of the chicken. Season with **salt** and **pepper** as well.)
Remove from pan and tent to rest. Thinly slice.
4. To the pan, add the remaining T **oil** and the **greens**; wilt.
5. Add the greens to the rice and toss to combine.
6. Serve chicken and top with **toasted coconut**, **peanuts**, **cilantro** and more **lime wedges**.