

## Coconut Chicken Breasts with Vegetables

Serves 4

- 4 boneless, skinless chicken cutlets (breasts sliced in half horizontally) (175-230 g each)
- Kosher salt
- 2 T, canola oil
- 1 large shallot, peeled and thinly sliced into rings
- 1 large or 2 small garlic cloves, finely grated
- 1 (5-cm) piece fresh ginger, finely grated (about 1½ T)
- 1 small jalapeño, finely chopped, or more to taste
- 120 ml chicken stock
- 1 (400 g) can unsweetened, full-fat coconut milk
- 170 g green beans, trimmed and halved crosswise
- 175 g frozen corn kernels
- 50 g chopped fresh cilantro, plus more for garnish
- 2 limes (1 zested and juiced; 1 cut into wedges)
- Fish sauce (optional)
- Jasmine rice, for serving
- 16 cherry tomatoes



1. Season **chicken breasts** on both sides with **salt**.
2. In a large (30 cm) lidded skillet, heat the **oil** over medium-low.
3. Add the **chicken**, turn to coat with the **oil**, cover and cook until the thickest part feels springy to the touch, **4 to 5 minutes per side**.  
*(Do not overcook; it will be cooked more later.)*  
Set the chicken aside on a warm plate, leaving any liquid in the skillet, and cover the chicken with foil.
4. Heat the skillet over **medium**.
5. Add **shallot** and cook until softened, **2 to 3 minutes**.
6. Add **garlic, ginger** and **chili**, and cook for **1 minute**.
7. Add **stock**, raise heat to high and cook, scraping the bottom of the skillet with a wooden spoon, until thick and syrupy, **about 1 minute**.
8. Add the **coconut milk** and ½ tsp **salt** and bring to a boil.
9. Stir in **green beans** and **corn**, and lower heat to medium-high for a steady simmer. Cover and cook until beans are crisp-tender but still bright, and coconut milk is slightly reduced, **3 to 4 minutes**.
10. Add chopped **cilantro** and grated zest of the **lime** (saving a bit for the top), then season to taste with **fish sauce**, if using, and **salt**.
11. Return chicken to the sauce, turning to coat, cover and cook until warmed and cooked through, **2 to 3 minutes**.
12. Add 1 T of the **lime juice**.
13. Slice each chicken breast. Serve over **jasmine rice**, then spoon the vegetables and sauce on top.
14. Sprinkle with remaining **lime zest**, and garnish with **tomatoes** and **cilantro** leaves. Serve with lime wedges.