



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Coconut Chicken –

Serves: 4

4 boneless skinless chicken breast halves
Salt and pepper to taste
2 tbl. vegetable oil
1 chopped onion
1 chopped red bell pepper
1 chopped green bell pepper
2 cloves garlic, minced
1 can Thai Kitchen coconut milk
½ tsp or to taste crushed red pepper flakes
Jasmine rice to serve (cooked)

Season chicken with salt and pepper. Heat oil in large skillet on medium-high heat. Add chicken; cook 3 minutes on each side or until lightly browned. Remove chicken from skillet.

Add onion, bell peppers and garlic to skillet; stir fry 3 minutes or until vegetables are tender-crisp. Stir in coconut milk and red pepper flakes; simmer 5 minutes on medium heat. Return chicken to skillet, spooning sauce over chicken. Cook, uncovered, 15 minutes or until chicken is cooked through.

Serve with cooked Jasmine Rice.

Credit: thaikitchen.com