

Sweet Chilli, Ginger & Soy Chicken on Coconut Rice


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Serves 4-6

Coconut Rice

2 tablespoons vegetable oil

1 onion, finely chopped

1 cinnamon stick

100g long strand desiccated coconut

1½ cups Jasmine rice, well washed and soaked in cold water for 10 minutes.

1 teaspoon salt

2 cups chicken stock

Chicken

8 free range, skinless, boneless chicken thighs

75ml Kikkoman Sweet Chilli, Ginger & Soy Marinade & Sauce, plus extra for serving

1 tablespoon vegetable oil

½ cup roasted unsalted peanuts, roughly chopped

125g cherry tomatoes, halved

½ cucumber, peeled, split in half lengthways,

seeded and cut into 2cm dice

zest of 1 lime

mint and coriander sprigs



Coconut Rice

Heat the oil over moderate heat and add the onion, cinnamon stick and the coconut. Gently fry until the onion is soft. Add the drained rice, salt and stock, mix well and bring to the boil. Turn the heat down to the lowest setting, cover tightly and cook for 20 minutes without uncovering. Remove from the heat and set aside without uncovering for 5 minutes. Uncover and fluff up with a fork.

Chicken

Preheat the oven to 200°C. Put the chicken and marinade into a bowl and mix well. Marinate 20 minutes. Brush the oil over the bottom of a roasting pan. Put the chicken thighs into the pan, place in the oven and bake for 15-20 minutes or until cooked through and well browned. Remove from the oven. Slice each thigh in half lengthways. Serve the chicken on the rice with the peanuts, mint, coriander, tomatoes, cucumber and zest sprinkled on top. Serve a small bowl of extra Kikkoman Sweet Chilli, Ginger & Soy Marinade & Sauce on the side for dipping.

