

# Salt and Serenity

## Three Pea Coconut Rice and Chicken

Adapted from Yasmin Fahr's recipe on [www.serious-eats.com](http://www.serious-eats.com) April 15 2014.

Serves 4

- 1 ½ pounds bone-in, skin-on chicken thighs (4 to 6 thighs)
- Kosher salt and freshly ground black pepper
- 2 tablespoons olive oil
- 1 medium onion, chopped (about 1 cup)
- 1 teaspoon ground cumin
- Pinch of cayenne powder
- 1 cup basmati, Jasmine, or long-grain rice
- 1 (13.5)-oz. can coconut milk, stirred very well
- 1 cup homemade or store-bought low sodium chicken stock or water
- 1 cups snow peas
- 1 cup sugar snap peas
- 1 cup frozen or fresh green peas
- 1/3 cup water (optional)
- 1 tablespoon lime zest and 1 tablespoon lime juice (from 2 limes)
- ½ cup fresh cilantro leaves, roughly chopped

Generously season the chicken with salt and pepper. Heat the oil in Dutch oven or a 12-inch skillet over medium-high heat until lightly smoking. Add the chicken, skin-side down. Cook without moving until browned, 6 to 10 minutes. Flip and cook until second side is browned, about 3 to 4 minutes. Remove to a plate and set aside.

Discard all but 1 tablespoon of fat and return pot to medium heat until shimmering. Add the onion and a pinch of salt and cook, stirring and scraping up browned bits from bottom of pan until softened, about 2 minutes. Add the cumin and cayenne and cook, stirring, until fragrant, about 30 seconds.

Add the rice and cook, stirring, until fragrant and lightly toasted, about 1 minute. Add the coconut milk and chicken stock (or water), stir together, then nestle the chicken back on top, skin side up. Adjust the heat to low, then cover

and cook for about 12 minutes. Remove cover and give a stir with a wooden spoon to ensure rice is not sticking. Replace the lid and cook for an additional 12 minutes.

Add snow peas, sugar snap peas, green peas and stir. If the mixture seems quite dry, add an additional 1/3 cup of water, replace lid and cook until rice and chicken are fully cooked and all peas are bright green, 1 to 2 minutes longer.

Stir in the lime juice and zest, season to taste with salt and pepper, sprinkle with cilantro, and serve.