

Salt and Serenity

Spicy Chicken and Rice with Coconut-Cashew Crisp

Serves 4

Rice

1¼ cups long-grain rice

1 cups cold water

⅔ cup unsweetened coconut milk

½ teaspoon salt

½ cup frozen peas

½ cup frozen corn

2 Tablespoons finely chopped fresh coriander, plus extra for garnish (optional)

Crisp Topping

1½ cups Rice Krispies

½ cup unsweetened coconut chips or flakes

¼ cup coarsely chopped salted cashews

4 teaspoons coconut oil, melted

Chicken

1 pound boneless, skinless chicken thighs, cut into ½ inch pieces

1 small shallot, peeled and cut into quarters

1 clove garlic, peeled

1 small Fresno or jalapeno chili pepper, seeds and ribs removed if you don't like it too spicy, coarsely chopped

½ red bell pepper, cut into 4 pieces

2 tablespoons Italian parsley leaves

2 tablespoons cilantro leaves

1 teaspoon honey

zest and juice of ½ a lemon

1 teaspoon red wine vinegar

½ teaspoon smoked paprika

½ teaspoon kosher salt

2 tablespoons olive oil

1 lime, quartered (for serving)

1. Place rice, water, coconut milk and salt into large saucepan. Bring to a boil over high heat; stir and reduce heat to low. Cover and cook 15 minutes. Remove from heat and let sit covered for an additional 10 minutes. Stir in peas, corn and coriander.

2. Mix Rice Krispies with coconut and cashews in a small bowl. Pour melted coconut oil over mixture and stir to combine.
3. Preheat oven to 350°F.
4. Place shallot, garlic, Fresno or jalapeno pepper, red bell pepper, cilantro, parsley, honey, lemon zest and juice, vinegar, paprika, salt and olive oil in blender or food processor. Blend or process until you have a smooth paste. Mix the hot sauce with the chicken.
5. Spoon warm rice into 4 ovenproof dishes. The little casserole dishes should have a capacity of 1½ - 2 cups. Place chicken pieces in a single layer over rice. Drizzle with any sauce left in bowl. Sprinkle with topping.
6. Bake 25 minutes or until topping is crisp and a peek beneath the topping shows chicken is cooked through. Sprinkle with additional chopped coriander. Serve with a lime wedges.