

## 30 Minute Basil Coconut Chicken

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Serves 6

### Ingredients

For the chicken:

- 1 large egg white
- 2 teaspoons corn starch
- 2 teaspoons rice vinegar
- 1 teaspoon extra virgin olive oil
- 1½ pounds boneless skinless chicken breast

For the coconut sauce:

- 1 tablespoon extra-virgin olive oil
- 1 tablespoons butter
- 4 cloves garlic finely minced
- 2 tablespoon finely grated fresh ginger
- 2 teaspoons smoked paprika
- 1 teaspoon ground coriander
- 1 cup low sodium chicken broth
- 2 13.5-ounce cans coconut milk light or regular (I've used both with good results)
- 3 tablespoons Asian sweet chili sauce
- 3 tablespoon low sodium soy sauce
- 1 tablespoon brown sugar

To finish:

- ¼ cup finely chopped fresh basil or a combination of both basil and cilantro
- kosher salt as needed
- basil cilantro and/or fresh mint leaves, for garnish
- salted roasted cashews for garnish

Instructions:

For the chicken:

Combine egg white, cornstarch, rice vinegar and oil in a medium-size bowl. Whisk well to combine. Set aside.

Cut chicken breasts in half, lengthwise then cut each piece into ¼-inch slices, widthwise. Add the chicken slices to the bowl with the egg white mixture. Use your hands to combine the chicken and make sure each piece is coated with the sauce. Set aside.

For the coconut sauce:

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In a large skillet, melt the butter with the olive oil over medium heat. When hot and bubbly, add the ginger, garlic, smoked paprika and coriander. Stir to combine and cook for 1 minute to let the flavors bloom.

Add the chicken broth and bring the mixture to a boil, stirring to combine all the ingredients and to add bits that are stuck to the bottom of the pan. Then add the coconut milk, sweet chili sauce, soy sauce and brown sugar. Return to a boil. Cook for 10-15 minutes, stirring occasionally and maintaining a boil. If the sauce threatens to boil up too high, reduce the heat a bit. If the sauce seems thin, keep boiling till it gets thick and creamy. This may take different amounts of time depending on how hard your boil is.

With the sauce boiling, add the chicken and stir well to separate the chicken slices. Return the mixture to a boil for 30 seconds, then cover the pan tightly and turn off the heat. Allow the pan to sit covered for 10 minutes.

To finish:

Remove the cover, stir in the finely chopped basil and take a taste. Season, if needed with kosher salt.

This Basil Coconut Chicken is delicious served with rice, salted cashews, stir-fried veggies, or sliced cucumbers.

***Credit: [thecafesucrefarine.com](http://thecafesucrefarine.com)***