



Fried Coconut Chicken with a Chili Sauce

🕒 35–50 Min   

Preparation

- 1 Roll the chicken pieces in the coconut flour, drag them through the egg, then roll them in the grated coconut and press firmly. Then put to one side.
- 2 Peel and finely slice the shallot and clove of garlic. Slice the tomatoes and pointed pepper into small pieces. Fry all the ingredients in a pan with 2 tbsp. of olive oil and season with salt, pepper and 1 tsp. of the Kotányi Tomato Herbs Spicy mix. Add the honey and vinegar and allow the sauce to reduce.
- 3 Deep-fry the coconut chicken in coconut oil or sunflower oil.
- 4 Fry the precooked corn on the cob in a pan with olive oil and season with salt and pepper.
- 5 Dish the crispy coconut chicken up with the corn on the cob and serve with the chili sauce.

HINT: You can also garnish the dish with fresh cilantro.

Ingredients

♦ = Kotányi Produkte

For the coconut chicken

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|---------|-----------------------------|
| 500 g | Chicken breast fillet |
| 50 g | Coconut flour |
| 150 g | Coconut flakes |
| 3 | Eggs |
| 4 piece | Corn on the cob (precooked) |
| 1 pinch | ♦ Sea Salt, Coarse |
| 1 pinch | ♦ Pepper Black, Whole |
| | Olive oil |

For the salsa

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|----------|-----------------------|
| 200 g | Tomatoes |
| 1 piece | Red pointed pepper |
| 1 piece | Shallot |
| 1 piece | Garlic clove |
| 4 tbsp. | White wine vinegar |
| 2 tsp. | Honey |
| 1 tsp. | ♦ Tomato Herbs Spicy |
| 1 pinch | ♦ Pepper Black, Whole |
| 0.5 tsp. | ♦ Sea Salt, Coarse |

