

Fried Coconut Chicken with a Chili Sauce

35–50 Min

Ingredients

= Kotányi Produkte

For the coconut chicken

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

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

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.