



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

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

