



spicy chicken in ginger-infused coconut cream

NIBBLEDISH CONTRIBUTOR

Ingredients

boneless skinless chicken thigh fillets, cut into big pieces
canola oil
butter
minced garlic
roughly chopped onion
ginger slices
canned coconut milk (if you can get fresh, go with fresh)
potato chunks
frozen spinach (again, if you can get fresh, go with fresh)
red pepper flakes (fresh green chillies would be excellent)

Instructions

Heat up the wok and then add the canola oil. When the wok smokes, the heat is just perfect. Melt a knob of butter and start sauteeing the garlic, onion and ginger. Add the chicken chunks and season with ground black pepper and fish sauce. When the chicken are cooked, add the coconut milk, chicken bouillon cube and potato chunks. Let simmer until potatoes are tender. When the potatoes are done, add the spinach and sprinkle a few pinches of red pepper flakes. Adjust seasonings and heat to taste. Simmer for a few more minutes. Serve with rice.