

Portugese style chicken with coconut sauce 葡國雞

Serve with rice

Serves 4

Ingredients:

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|----------------------------------|---------------|
| Chicken thighs, boneless/skin on | 400g |
| Orange and yellow peppers | 2 |
| Onions, cubed | 1 small |
| Garlic cloves | 2 |
| Tumeric | 1 tsp |
| Coconut milk | 300 ml |
| Cream of chicken soup | 1 can (284ml) |
| Cooking oil | as needed |
| Shredded cheddar cheese | 1 cup |

Marinade:

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|-----------------|--------|
| black pepper | ¼ tsp |
| Cornstarch | 1 tsp |
| Salt | ½ tsp |
| Piri piri sauce | 3 TBSP |

Method:

1. Cut each chicken into 2 pieces; add marinade and set aside for 15 minutes. Cut onions, colour peppers into 1 inch cubes and mince garlic cloves.
2. Heat up frying pan. Add 1 TBSP oil, stir fry onions slightly until translucent, add colour peppers and stir fry for 1 more minute. Remove from frying pan and set aside.



Method:

3. Reheat frying pan, add 1 TBSP oil, place in minced garlic, add chicken pieces and lightly brown chicken on both sides.
4. Add cream of chicken soup, coconut milk and turmeric, stir fry all to ensure chickens are coated with sauce. Return peppers and onions to the frying pan and let's stir fry for another 5 minutes. If the sauce seems thick, add ¼ cup water or chicken broth and bring it back to a boil.
5. Transfer to a casserole dish and sprinkle cheese on top.
6. Place the chicken in the oven top shelf, turn Broil on high and melt the cheese. Ready to serve.