



## CREAMY COCONUT LIME CHICKEN

June 26

National Coconut Day

### INGREDIENTS

- 2 Pounds Chicken, cooked, frozen, Diced or Pulled, no skin, wing meat, neck meat, giblet, or kidney
- 1 Tablespoon Olive Oil
- 1 Small Onion (diced)
- 3 Garlic Cloves (minced)
- 1 Cup Coconut Milk (full-fat recommended)
- 2 Tablespoons Lime Juice (freshly squeezed)
- 1 Teaspoon Lime Zest
- 1 Teaspoon Ground Cumin
- ½ Teaspoon Paprika
- ¼ Teaspoon Red Pepper Flakes (optional)
- Salt and Pepper (to taste)
- Fresh Cilantro (for garnish)

### DIRECTIONS

1. Heat olive oil in a skillet over medium heat. Season chicken breasts with salt and pepper and cook until golden on both sides, about 5-6 minutes per side. Remove and set aside.
2. In the same skillet, sauté diced onion and minced garlic until fragrant and softened.
3. Pour in coconut milk, lime juice, and lime zest. Stir in cumin, paprika, and red pepper flakes if using. Simmer for 2-3 minutes.
4. Return chicken breasts to the skillet and spoon the sauce over them. Cook for another 5 minutes until the chicken is fully cooked and the sauce has slightly thickened.
5. Garnish with fresh cilantro and serve immediately.

### MEAL PATTERN CONTRIBUTION

 Meat/Meat Alternate

### MEAL TYPE

 Lunch/Supper

### YIELD

22.4 Ounces

### PORTION SIZES

Toddler	Preschool	School Age	Adult
1 Ounce	1½ Ounces	2 Ounces	2 Ounces