



Martha's Best Coconut Chicken & Peanut Sauce

with Pickled Cucumbers



30-40min



2 Servings

Bring the tropical vibes to your table with this Indonesian-inspired spread. Shredded coconut and panko breadcrumbs create a sweet and crunchy coating to tender chicken breasts that cook to a perfect golden brown. Fresh cucumbers pickle in a quick and easy brine for a refreshing tang, but the gingery peanut sauce is the star of the plate—bringing sweet and savory heat to every bite.

What we send

- 5 oz jasmine rice
- 2 scallions
- 1 cucumber
- 1 oz fresh ginger
- 1.15 oz peanut butter ⁵
- 1 oz panko ¹
- 1 oz unsweetened shredded coconut ¹⁵
- 12 oz pkg boneless, skinless chicken breasts
- 1 oz salted peanuts ⁵
- ¼ oz gochugaru flakes

What you need

- kosher salt & ground pepper
- distilled white vinegar (or apple cider vinegar)
- neutral oil
- sugar
- 1 large egg ³

Tools

- small saucepan
- microplane or grater
- meat mallet (or heavy skillet)
- medium skillet

Cooking tip

Sprinkling a little sugar on the chicken after frying brings out the coconut flavor!

Allergens

Wheat (1), Egg (3), Peanuts (5), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 55g, Carbs 96g, Protein 57g



1. Cook rice

In a small saucepan, combine **rice**, **1 ¼ cups water**, and **½ teaspoon salt**, bring to a boil over high heat. Cover and cook over low, until rice is tender and water is absorbed, about 17 minutes. Remove from heat. Keep covered until ready to serve.

Thinly slice **scallions**.



4. Bread chicken

Whisk **1 large egg** in a large shallow bowl; season with **salt** and **pepper**.

In separate shallow bowl, stir together **panko**, **coconut**, and **½ teaspoon sugar**; season with **salt** and **pepper**.

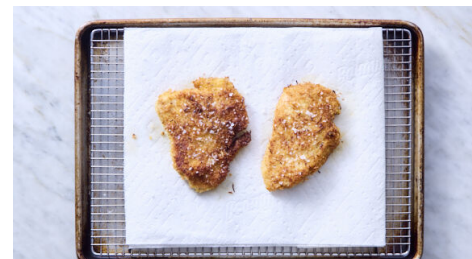
Pat **chicken** dry, then using a meat mallet or heavy skillet, pound to an even ¼-inch thickness; season all over with **salt** and **pepper**.



2. Pickle cucumbers

Peel **cucumber**, if desired; halve lengthwise, then scoop out seeds with a spoon. Thinly slice into half moons.

In a medium bowl, whisk together **2 tablespoons vinegar**, **1 tablespoon each of oil and water**, **1 teaspoon sugar**, and **½ teaspoon salt**. Add cucumbers; stir and set aside to marinate until ready to serve.



5. Fry chicken

Dip **chicken** into **egg mixture**, letting excess drip back into bowl. Then dredge in **panko mixture**, pressing to adhere.

Heat **⅓-inch neutral oil** in a large skillet over medium-high until shimmering (oil should sizzle vigorously by adding a pinch of panko). Add chicken and cook until golden brown and just cooked through, about 3 minutes per side.



3. Make peanut sauce

Peel and grate **1 teaspoon ginger**.

In a small bowl, whisk together **peanut butter**, **ginger**, **2 teaspoons each of vinegar and oil**, **1 teaspoon sugar**, and **2 tablespoons water**. Add more water, 1 teaspoon at a time, as needed. Season to taste with **salt** and **pepper**.



6. Finish & serve

Transfer **chicken** to a paper towel-lined wire rack and immediately sprinkle with **salt** and **sugar** (this will enhance the coconut flavor). Using a mallet or rolling pin, crush **peanuts** in bag.

Serve **chicken** and **pickled cucumbers** over **rice**. Drizzle with **peanut sauce**. Sprinkle **scallions**, **peanuts**, and **gochugaru flakes** over top. Enjoy!