



Crispy Coconut Chicken with Peanut Sauce

Quinoa & 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

- 3 oz white quinoa
- 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 980kcal, Fat 57g, Carbs 65g, Protein 58g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Cook quinoa

In a small saucepan, combine **quinoa**, **¾ cup water**, and **½ teaspoon salt**. Bring to a boil. Cover, reduce heat to medium-low, and cook until tender and water is absorbed, 15-20 minutes. Keep covered off heat 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.



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**.



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.



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 **quinoa**. Drizzle with **peanut sauce**. Sprinkle **scallions**, **peanuts**, and **gochugaru flakes** over top. Enjoy!