



Indonesian Chicken Kebabs

with Pickled Cucumber and Coconut



30-40min



2 Servings

Indonesian cuisine is truly a melting pot of influences—characterized by Indian, Chinese, and European flavors. Here, Indonesian soy sauce is used to marinate chicken (even 10 minutes makes a difference!), and peanuts are toasted with coconut to bring new life to already lovely jasmine rice. Watch the coconut-peanut mixture closely as it cooks, it will toast quickly. Cook, relax, and enjoy!

What we send

- boneless skinless chicken breast
- small yellow onion
- large clove garlic
- jasmine rice
- Indonesian curry powder
- distilled white vinegar
- English cucumber
- large flake unsweetened coconut ¹⁵
- 10" wood skewers

What you need

- coarse salt
- freshly ground black pepper
- vegetable or safflower oil

Tools

- medium saucepan
- small skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 835kcal, Fat 33g, Carbs 68g, Proteins 61g



1. Marinate chicken

Preheat grill or grill pan to medium-high, or preheat broiler with rack 6-inches from heat source. Cut chicken into 1-1½-inch cubes. Add chicken, 2 tablespoons soy sauce, a few grinds of pepper, 1 teaspoon salt, and 1 tablespoon oil to a bowl and mix to combine. Set aside to marinate for 10 minutes.



2. Cook rice

Peel and chop onion and garlic. Heat 1 tablespoon oil in a medium saucepan over medium. Add onion and garlic and sauté until soft, about 2 minutes. Add rice and 1½ teaspoons curry powder and cook, stirring, 1 minute. Add 1¼ cups water and ½ teaspoon salt and bring to a boil. Reduce to a simmer, cover, and cook until rice is tender, about 15 minutes.



3. Marinate cucumbers

Meanwhile, add vinegar and remaining tablespoon soy sauce to a medium bowl and whisk to combine. Thinly slice cucumber and add to bowl; toss to combine.



4. Toast peanuts and coconut

Finely chop coconut and peanuts together. Place in a small skillet over medium heat along with remaining curry powder. Cook, stirring constantly, until toasted, 2-3 minutes; transfer coconut-peanut mixture to a bowl.



5. Cook chicken

Thread marinated chicken onto skewers. Place on grill or grill pan and turn until evenly cooked, 8-10 minutes total. Alternately, place skewers on a lightly oiled rimmed baking sheet and broil until cooked through (without turning), 8-10 minutes.



6. Finish

Fluff rice with a fork and stir in half of the coconut-peanut mixture. Serve rice with chicken skewers and pickled cucumbers. Sprinkle rice and cucumbers with remaining coconut-peanut mixture. Enjoy!