

Less than 1 hour

Serves 4

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Ingredients:

- 2 cups (500ml) jasmine rice
 - 1 can (400g) coconut milk
 - 1 cup (250ml) water
 - ½ Tbsp (7ml) fine salt
 - 2 cardamom pods, crushed (optional)
 - 1 star anise
 - ½ packet (50g) cashew nuts, toasted and roughly chopped
 - Handful fresh coconut shavings
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- 6 (about 600g) PnP free-range chicken breast fillets
 - Salt and milled pepper
 - Olive oil or canola oil, for frying
 - Grated peel of 2 limes + wedges for serving
 - Fresh coriander, for serving

Sticky sauce:

- ⅓ cup (80g) soy sauce
- Juice (60ml) and grated peel of 2 limes
- 3 Tbsp (45ml) honey
- 2cm knob fresh ginger, finely grated
- 3 cloves garlic, grated
- Pinch chilli flakes (optional)

Method

1. Rinse rice in a sieve under cold running water until it runs clear.

2. Combine coconut milk, water, salt and spices in a medium-sized pot and bring to a boil.
3. Add rice and stir to distribute evenly.
4. Simmer over medium heat for 15-20 minutes, not stirring, until almost all liquid is absorbed. Remove from heat, cover and keep warm.
5. Slice chicken breasts into ribbons, thread on 4 skewers and season.
6. Heat oil in a pan on high heat and sear chicken to brown on all sides, about 4 minutes.
7. Combine sauce ingredients and pour over chicken, cooking for 8-10 minutes until sauce thickens.
8. Fluff up rice using a fork and stir in cashews and coconut flakes.
9. Serve chicken on rice, scattered with lime peel and wedges and coriander.

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