

## Crisp coconut chicken tenders with pineapple-chili sauce

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Serves: 4 to 6

### For chicken marinade

- ¼ cup Thai sweet chili sauce
- ¼ cup full-fat coconut milk, shaken
- ¼ cup pineapple juice (drained from a small can of crushed pineapple)
- Grated zest and juice of 1 lime
- 3 cloves garlic, minced
- ½ teaspoon kosher salt
- 1 ½ pounds chicken tenders

### For the sweet chili pineapple sauce

- ¼ cup Thai sweet chili sauce
- ¼ cup canned crushed pineapple
- Grated zest and juice of 1 lime
- ½ clove garlic, finely minced
- ½ teaspoon Sriracha (HdeH not needed)

### For breading and frying

- 1 ½ cups cornstarch (or flour)
- 3 eggs
- 1 1/3 cups unsweetened shredded coconut (HdeH can be sweetened)
- 2/3 cup panko bread crumbs
- ½ teaspoon cayenne pepper
- Kosher salt and freshly ground black pepper
- Vegetable oil, for shallow frying
- 2 scallions, chopped for garnish

### Marinate the Chicken

1. In a large bowl, whisk together the sweet chili sauce, coconut milk, pineapple juice, lime zest, lime juice, garlic, and salt. Add the chicken and smush it around to coat. Cover and refrigerated for at least 30 minutes and up to 4 hours (HdeH a little more than an hour)

### Make the Sauce

2. In a small bowl, stir together the sweet chili sauce, pineapple, lime zest, lime juice, garlic and Sriracha.

### Bread and fry the chicken

3. Remove the chicken from the marinade, shaking off the excess liquid (discard the marinade). Set up three shallow bowls. Spread out the cornstarch in one, beat the eggs in the second, and mix together the coconut, panko, cayenne, and 1 teaspoon salt and some black pepper in the third. Dip each chicken tender in the cornstarch, then in egg, shaking off the excess between each step. Press all sides of each tender into the coconut-panko mixture, pressing well to adhere, and place the breaded tenders on a plate or tray.
4. Heat ¼ inch of oil in a large heavy skillet over medium-high heat until hot. Working in batches, fry the tenders until golden and crisp, about 1 ½ minutes per side. Drain on paper towels and season to taste with salt. (you may need to add a little oil to the skillet between batches of chicken to maintain the ¼-inch depth.)
5. Arrange the tenders on a serving platter, and either serve with the sauce as a dip or drizzle them with the sauce. Garnish with scallions and serve immediately.

NOTE: Menu suggestions: with risotto Milanese and sliced cucumber with Swiss dressing.



Photography Henri T. de Hahn