

Coconut marinated chicken in tomato broth

Preparation time: 105 min

Difficulty: Medium



Ingredients

- Chicken legs: 4
- Coconut milk: 200 ml
- Extra virgin olive oil: to taste
- Fresh chilli peppers: 10 gr
- Fresh ginger: 10 gr
- Garlic: 2
- Parsley: to taste
- Salt and pepper: to taste
- Smoked paprika: 8 gr

Preparation

1. Slice the chicken legs and marinade them for 1 hour in the salt, pepper, finely chopped garlic, smoked paprika, fresh ginger, fresh chilli pepper, parsley and coconut milk.
2. Sear the chicken legs on a high flame, add the marinating sauce and leave to slowly cook for 20/30 minutes.
3. After cooking, separate the chicken from the sauce, add some **Pomì strained tomatoes** to the sauce and reduce it on a high flame.
4. Arrange on a dish, garnish with some chilli pepper, parsley and fresh ginger.

For this recipe we used:

Strained Tomatoes
10.5 oz

