



Spiced Coconut Basil Chicken with Rice

Ingredients:

- 2 chicken breasts
- 1 tbsp olive oil (15 ml)
- 1/2 cup coconut milk (120 ml)
- 1/2 tsp ground cumin (1.5 g)
- 1/2 tsp ground coriander (1.5 g)
- 1/4 tsp turmeric (0.75 g)
- 1 tbsp fresh basil, chopped (4 g)
- 1 tbsp soy sauce (15 ml)
- Salt and pepper, to taste
- 1 cup cooked rice (185 g)

Preparation:

- 1** Heat olive oil in a pan over medium heat. Sprinkle the chicken breasts with salt, pepper, ground cumin, coriander, and ground turmeric.
- 2** Cook the chicken for 5-6 minutes per side until golden and cooked thoroughly.
- 3** Add the coconut milk and soy sauce to the pan, simmering for 3-4 minutes until the sauce thickens slightly.
- 4** Stir in the chopped fresh basil, then serve the chicken over a bed of rice, drizzling the sauce over the top.
- 5** Garnish with some basil and enjoy a flavorful, tropical meal!

Don't miss out on this tropical Spiced Coconut Basil Chicken with Rice! The unique flavors in this dish will transport you to an island paradise. Happy cooking!