



Local Rhoots

LOCAL. SUSTAINABLE. MEALS.

Coconut Lime Chicken with Indonesian Spiced Sweet Potato Fries and Crunchy Slaw in Sesame Sauce

Ingredients

Coconut Lime Chicken
Boneless skinless Chicken Thighs,
Coconut Milk, Coconut Sugar, Lime
Juice, Salt and Pepper

Sweet Potatoes
Oil & Salt

Indonesian Sauce
Coconut Oil, Garlic, Tamarind, Sam-
bal, Galangal, Coconut Sugar, Salt,
Water, Bay Leaves

Sesame Sauce
Sesame Oil, Tahini, Rice Vinegar,
Fish Sauce, Honey

Shredded Red & Green Cabbage

Fried Shallots

Directions

Preheat oven to 400 and take out a baking sheet and a baking dish.

Spread fries out over the baking sheet and place in the oven for 25 minutes, turning half way through.

Pour chicken and sauce (same bag) into the baking dish, cover with foil and place in the oven on the lower rack (with fries) for the last 15 minutes.

Toss salad with sesame dressing.

Pour Indonesian sauce into a small pan and reheat until it bubbles. Remove fries from the pan, pour sauce over the fries and toss them with a spatula. Top with fried shallots.

Plate chicken with slaw and fries.