



Exclusive recipe



Warming coconut, chilli & ginger chicken thighs

SERVES 4 PREP 15 mins COOK 50 mins EASY

This rich, gently spiced chicken dish will brighten up a winter's evening.

½ tbsp vegetable oil
1kg skin-on, bone-in chicken thighs
1 green chilli, finely chopped
50g piece of ginger, peeled and grated
3 garlic cloves, crushed
2 shallots, finely chopped
¼ tsp hot chilli powder

½ tsp garam masala
½ tsp ground turmeric
400g can chopped tomatoes
150g creamed coconut
small bunch of coriander, leaves only
sticky rice, to serve

1 Heat the oil in a wide, shallow, flameproof casserole dish or frying pan over a medium-high heat. Season the chicken thighs and fry, skin-side down, until crisp and golden, about 10 mins (you may need to do this in batches). To check the fat on the chicken skin has rendered, shake the pan gently – the chicken should easily release from the base. If it doesn't, fry for a few minutes more. Flip and fry on the other side for another 5 mins until golden. Remove the browned chicken to a plate as you go.

2 Tip the chilli, ginger, garlic and shallots into the pan and fry with a pinch of salt, until softened, about 5 mins. Stir in

the spices and cook for 1-2 mins. Once fragrant, pour in the tomatoes and creamed coconut. Swill out the can of tomatoes with 300ml water and add this to the pan, too. Once the creamed coconut has melted into the mixture and everything is gently simmering, return the chicken thighs to the pan, skin-side up, and cover with a lid.

3 Cook gently for 15-20 mins until the chicken is cooked through. Sprinkle with the coriander and serve with sticky rice.

GOOD TO KNOW vit c • 1 of 5-a-day • gluten free
PER SERVING 518 kcals • fat 38g • saturates 18g • carbs 8g • sugars 7g • fibre 2g • protein 35g • salt 0.3g



COOK & SHARE TO WIN

Samuel Groves
MADE IN ENGLAND SINCE 1817

Share photos of what you've cooked using our recipe cards for a chance to win a fabulous five-piece classic saucepan set, non-stick frying pan and milk pan, together worth over £463. Post on Instagram and Twitter using [#bbcgoodfood](#) or email gfsclub@immediate.co.uk

Terms & conditions Valid for UK and Channel Island subscribers only over 18 years old, excluding Northern Ireland. One winner will be selected from all entries, covering recipe cards from January-December 2023. Closing date is 23.59 on 31 December 2023. Full terms can be found at bbcgoodfood.com/subclubcomp.