

# garlic chicken strips IN coconut sauce



Experimenting with new recipes has always been really fun. And this Garlic Chicken Strips in Coconut Sauce embodies just that! Its fun, its fresh and tasty.

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## Ingredients:

1 large Chicken breast

Coconut cream, 125 g

1/4 teaspoon of Turmeric

1/4 teaspoon of white pepper

1 Red onion, diced

4 cloves of garlic, minced

Coriander for garnish, optional

salt to taste

## Method

Take your breast and cut it up in strips. Always cut against the grain to ensure it is tender and not as chewy as chicken breast usually is. Heat a pan and put your breast strips together with the black pepper to shallow fry.

Chop up your red onion and mince your garlic. Put these two on a hot pan and allow it to sautee until the onions are soft and the garlic is fragrant.

Add the chicken strips, the coconut cream and the turmeric and stir. Turn down the heat and let this simmer for 3-7. minutes. Once this is done, remove from the heat. Plate the chicken add your garnish, serve with your best starch then dig in.



SERVE WITH: with ugali, chapati or rice

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This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garlic-chicken-strips-with-coconut-sauce/>