



UCCOOK

Coconut Crusted Chicken & Asian Slaw

with sriracha-kewpie drizzle


Each component of this dish is a superstar in its own right! Chicken wings are coated in an Oriental rub & coconut crumb combo, before being oven-roasted to crispy perfection. Sided with coconut basmati rice and a tangy Asian slaw featuring carrot, cabbage and edamame beans. All sprinkled with toasted sesame seeds and lashings of kewpie-sriracha mayo.

Hands-on Time: 30 minutes

Overall Time: 45 minutes

Serves: 2 People

Chef: Jason Johnson

 Adventurous Foodie

 Sijnn Wines | Sijnn White Blend

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Ingredients & Prep

200ml	White Basmati Rice <i>rinsed</i>
200ml	Coconut Milk
16	Free-range Chicken Wings
80ml	Oriental Flour <i>(60ml Cornflour & 20ml NOMU Oriental Rub)</i>
160ml	Coconut Crumb <i>(100ml Panko Breadcrumbs & 60ml Desiccated Coconut)</i>
100g	Edamame Beans
20ml	Lime Juice
200g	Cabbage <i>rinsed & thinly sliced</i>
120g	Carrot <i>rinsed, trimmed, peeled & cut into thin matchsticks</i>
20ml	Black Sesame Seeds
80ml	Kewpie Mayo
10ml	Sriracha Sauce

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey
Paper Towel
Egg/s

1. LOCO FOR COCO RICE Place the rinsed rice in a pot with 200ml of salted water and the coconut milk, and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 10-20 minutes. Remove from the heat and set aside to steam, 8-10 minutes. Fluff with a fork and cover.

2. CRISPY WINGS Preheat the oven to 200°C. Pat the chicken wings dry with paper towel. Whisk 1 egg in a shallow dish with a splash of water. Prepare 2 more shallow dishes; one containing the Oriental flour (lightly seasoned), and the other containing the coconut crumb. Lightly coat the chicken wings in the Oriental flour, then the egg mixture, and, lastly, the coconut crumb. Place on a roasting tray and pop in the hot oven until cooked through and starting to crisp, 20-25 minutes (shifting halfway).

3. ON TO THE EDAMAME Boil the kettle. Submerge the edamame beans in salted boiling water until plumped up, 3-4 minutes. Drain and set aside.

4. ASIAN SLAW To a salad bowl, add the lime juice (to taste), a sweetener, and seasoning. Toss through the sliced cabbage, the blanched edamame beans, and the carrot matchsticks. Set aside.

5. TOASTED SEEDS Place the sesame seeds in a small pan over medium heat. Toast until they pop, 2-3 minutes (shifting occasionally). Remove from the pan and set aside.

6. CREAMY SPICY DRIZZLE In a small bowl, combine the kewpie mayo with the sriracha sauce (to taste), and season. Add water in 5ml increments until drizzling consistency. Set aside.

7. STUNNING! Plate up the coconut rice. Serve the crispy wings and the Asian slaw alongside. Drizzle it all with the sriracha mayo. Garnish with the sesame seeds. Amazing, Chef!



Chef's Tip

Air fryer method: Pat the chicken dry with paper towel. Coat in oil and seasoning. Air fry, skin-side up, at 200°C until cooked through, 20-25 minutes (shifting halfway).

Nutritional Information

Per 100g

Energy	835kj
Energy	200kcal
Protein	8.3g
Carbs	15g
of which sugars	1.8g
Fibre	1.8g
Fat	8.5g
of which saturated	4g
Sodium	102mg

Allergens

Egg, Gluten, Allium, Sesame, Wheat, Sulphites, Soy

Cook
within 3
Days