



# 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.

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**Hands-on Time:** 45 minutes

**Overall Time:** 60 minutes

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**Serves:** 4 People

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**Chef:** Jason Johnson

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 Adventurous Foodie

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 Sijnn Wines | Sijnn White Blend

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## Ingredients & Prep

400ml	White Basmati Rice <i>rinsed</i>
400ml	Coconut Milk
32	Free-range Chicken Wings
165ml	Oriental Flour <i>(125ml Cornflour &amp; 40ml NOMU Oriental Rub)</i>
325ml	Coconut Crumb <i>(200ml Panko Breadcrumbs &amp; 125ml Desiccated Coconut)</i>
200g	Edamame Beans
40ml	Lime Juice
400g	Cabbage <i>rinsed &amp; thinly sliced</i>
240g	Carrot <i>rinsed, trimmed, peeled &amp; cut into thin matchsticks</i>
40ml	Black Sesame Seeds
160ml	Kewpie Mayo
20ml	Sriracha

## 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 400ml 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 2 eggs 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, 25-30 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