

Brazilian Coconut Chicken

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/brazilian-coconut-chicken-recipe>

Ingredients:

- 1/2 teaspoon garam masala
- 1/2 teaspoon cumin
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon turmeric
- 1/2 teaspoon coriander
- pepper
- salt
- 2 chicken breasts medium sized
- 2 tablespoons olive oil divided
- 1/2 onion medium, chopped
- 2 teaspoons fresh ginger minced
- 2 cloves garlic minced
- 1 can diced tomatoes petite, with 1 heaping spoonful removed and discarded
- 1 can light coconut milk

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 40 milligrams
4. Fat: 33 grams
5. Fiber: 4 grams
6. Protein: 16 grams
7. SaturatedFat: 23 grams
8. Sodium: 280 milligrams
9. Sugar: 5 grams

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