

Spicy Brazilian Coconut Chicken

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 1 teaspoon cumin ground
- 1 teaspoon cayenne pepper
- 1 teaspoon turmeric
- 1 teaspoon coriander ground
- 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 1/2 teaspoon pepper or to taste
- 4 chicken breasts boneless and skinless
- 3 tablespoons olive oil or coconut oil
- 1 medium onion chopped
- 1 jalapeno pepper seeded and chopped
- 1 tablespoon fresh ginger chopped
- 3 cloves garlic minced
- 3 medium tomatoes chopped small
- 2 tablespoons lemon juice freshly squeezed
- 14 ounces unsweetened coconut milk
- 2 tablespoons parsley fresh, chopped or cilantro

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 145 milligrams
4. Fat: 41 grams
5. Fiber: 4 grams
6. Protein: 51 grams
7. SaturatedFat: 25 grams
8. Sodium: 880 milligrams

9. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Spicy Brazilian Coconut Chicken above. You can see more 17 brazilian chicken breast recipe Deliciousness awaits you! to get more great cooking ideas.