

The recipe for Brazilian Chicken is from allrecipes.com.

Brazilian Chicken with Coconut Sauce

1 t cumin

1 t coriander

1/2 t cayenne pepper

1 t turmeric

4 chicken breasts

salt and pepper to taste

2 T olive oil

1 onion, chopped

1 T minced fresh ginger

1 jalapeno pepper

2 cloves of garlic

1 14 oz. can of chopped tomatoes (no salt added)

1 14 oz. can coconut milk

Combine the cumin, coriander, turmeric and cayenne and mix well. Coat the chicken in the spices. Add 1 T of olive oil into the skillet over medium heat and cook the chicken approximately 7 minutes on each side (or until cooked through). Remove the cooked chicken and set aside.

In the same skillet, heat the remaining T of oil and add the onion, jalapeno, ginger and garlic. Cook until tender (about 5 minutes) and then add the tomatoes. Mix all of the ingredients and cook another 5 minutes. Finally add the coconut milk and mix well. Serve over the chicken.

