



## Honey and Lime Chicken with Coconut Rice and Kacumber Salad.

A light and refreshing meal bursting with flavour. Kacumber is an Indian salad (no we didn't spell cucumber wrong!), made from cucumber, tomatoes, onion, and lemon or lime juice. It makes a great BBQ accompaniment too!

### Nutritional Info

Calories: 509 kcal  
Carbohydrates: 83.1 g  
Protein: 39.5 g  
Fat: 6.7 g

### Ingredients

- Chicken Fillet (Diced)
- Coconut Milk
- Spring Onion
- Cucumber
- Lime
- Tomatoes
- Fish sauce
- Coriander
- Honey
- Jasmine Rice

### Your Pantry

### Allergens


[Fish \(Fish Sauce\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



# METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*



## 1) Boil the kettle

## 2) Marinade the chicken

Juice the lime(s) and add 1 tbsp of lime juice *per person* and 1/2 tbsp of honey *per person* to a bowl. Add the chicken pieces and stir until covered. Leave aside.

## 3) Make the coconut rice

Finely slice the spring onions. Split into two, keeping half for the rice and half aside for the salad. Add a little oil to a medium saucepan and place on medium heat. Add half the spring onion and fry for two minutes.

Add the rice, coconut milk, and 65ml boiling water *per person*, with a pinch of salt. Bring to the boil and then turn down to a simmer. Cover with a lid (tin foil will work if you don't have a lid), and leave to cook for 20 minutes. Meanwhile...

## 4) Prepare the salad

Chop the cucumber into small cubes and half or quarter the cherry tomatoes. Finely chop the coriander. Combine the other half of the spring onion, cucumber, tomatoes and coriander in a bowl, seasoning with lime juice to taste.

## 5) Cook the chicken

Heat a non-stick frying pan on medium heat. Once hot, add a small drizzle of oil to the pan. Lift the chicken out of the marinade (leave the remaining marinade in the bowl) and add to the frying pan. Stir fry on high heat until golden and cooked through.

Once cooked, add half of the remaining marinade and all of the fish sauce. Continue cooking on high for another 1-1 ½ minute until it turns into a glaze. Switch off the heat.

## 6) Plate the dish

Plate the rice and spoon the chicken alongside it. Spoon the salad to the side and sprinkle with any remaining coriander or spring onion over the top.



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