

Slow Cooker Coconut Chicken

Relish in the tender, succulent chicken infused with exotic coconut goodness, creating a delightful and easy-to-make culinary escape. A taste of the tropics in every bite!



Preparation 15 min

Cooking 60 min

Servings 4

Nutrition Facts (per serving)

Calories 385 kcal

Fat 22 g

Carbohydrates 11 g

Fibre 2 g

Protein 33 g

Sodium 295 mg

- 60 mL (¼ cup) tomato paste

Préparation

- 15 mL (1 tbsp) ginger, chopped
- 15 mL (1 tbsp) curry powder
- 10 mL (2 tsp) paprika
- 10 mL (2 tsp) ground cumin
- 2.5 mL (½ tsp) ground cayenne pepper (optional)
- 454 g (1 lb) boneless, skinless chicken breasts, cut into cubes
- Add salt and pepper to taste.
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- Serve with brown rice.

Note: Recipe can also be baked at 375°F (190°C) for 1 hour.



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