

Fragrant Coconut Chicken and Sweet Potato
By Kay Chun
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Prep Time: 20 minutes
Cook Time: 20 minutes
Servings: 4

Ingredients

3 tablespoons neutral oil, such as canola or safflower
1 medium sweet potato, peeled and diced into ¼-inch pieces
Salt and pepper
½ cup thinly sliced scallions, plus more for garnish
3 garlic cloves, minced
1 tablespoon minced fresh ginger
1 pound ground chicken (preferably dark meat)
1 cup unsweetened full-fat coconut milk (see Tip)
4 cups/4 ounces baby spinach
2 tablespoons lime juice
¼ cup coarsely chopped cilantro, plus more for garnish
Cooked rice (such as jasmine), for serving
Hot sauce, for serving

Preparation

1. In a 12-inch nonstick skillet, heat 1 tablespoon of the oil over medium. Add the sweet potato, season with salt and pepper and stir to evenly coat in the oil. Cover and cook, stirring halfway through, until golden and tender, about 8 minutes. Transfer to a plate.
2. Add the remaining 2 tablespoons oil plus the scallions, garlic and ginger to the skillet and cook, stirring, until fragrant, 30 seconds. Add chicken, season with salt and pepper, and cook, breaking up the meat until no longer pink, about 5 minutes.
3. Add coconut milk and sweet potato and bring back to a simmer. Cook until liquid is slightly reduced and thickened, 2 to 3 minutes. Stir in spinach just until wilted, then turn off the heat. Stir in lime juice and cilantro and season again with salt and pepper.
4. Divide the coconut chicken mixture over rice in bowls and garnish with more scallions and cilantro. Serve warm, with hot sauce on the side.

Tip - You can freeze any leftover coconut milk for up to one month for future use. It may separate, in which case a quick whirl in the blender will restore its creamy texture.