



## Curry Coconut Chicken Breasts

Recipe courtesy Sunny Anderson, 2010

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<b>Prep Time:</b>	15 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	4 servings
<b>Cook Time:</b>	15 min		

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### Ingredients

4 boneless, skinless chicken breasts, sliced in half horizontally and pounded thin  
1 generous tablespoon curry powder  
Salt and freshly ground black pepper  
Vegetable oil, for frying  
1/2 cup all-purpose flour  
3 eggs  
2 tablespoons milk  
1/2 teaspoon cayenne pepper  
1 cup sweetened shredded coconut flakes  
1 cup panko breadcrumbs

### Directions

Sprinkle the chicken on both sides with a pinch of curry powder, a pinch of salt and a grind of pepper. Allow to rest on the counter at room temperature for about an hour.

In a large pan with straight sides, add enough oil to fill 2 inches deep. Heat the oil to 350 degrees F.

Meanwhile, dredge the chicken. On 1 plate, combine the flour and a pinch of salt. In a bowl, whisk together the eggs, milk, cayenne and a pinch of salt. On another plate, add the coconut, the remaining curry powder, breadcrumbs and a pinch of salt. Stir to combine, turning the coconut yellow. To dredge, first place the chicken breasts in the flour and coat on all sides. Shake off any excess flour and dunk in the egg mixture. Remove and press all sides into the coconut mixture.

Fry the chicken in batches to keep the oil temperature around 330 to 350 degrees F. Cook until deep golden brown on 1 side, 4 to 5 minutes. Flip and cook about 4 more minutes. Remove to a paper towel-lined plate and sprinkle with salt. Serve warm.



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