

Singapore Chicken Stew

- 1 pound boned, skinned chicken breasts
- 2 tablespoons all purpose flour
- ½ teaspoon salt
- ½ teaspoon red pepper flakes
- ½ teaspoon Chinese five spice (if you can't find this substitute equal parts ground cinnamon, ground cloves, ground ginger and anise seeds)
- 1 tablespoon vegetable oil
- 2 cloves garlic, peeled and minced
- 1 tablespoon grated fresh ginger or ½ tablespoon dried ginger
- 1 can (13.5 oz) coconut milk
- 1 can (14.5 oz) chicken broth
- 2 cups lightly packed washed baby spinach leaves (about 4 ounces)
- 1 can (14 oz) baby corns, drained
- 1 can sliced water chestnuts, drained
- 2 Roma tomatoes, rinsed, and chopped
- ¼ cup thinly sliced green onions
- 1 tablespoon lime juice
- 3 tablespoons or more fresh cilantro

1. Rinse chicken, pat dry, and cut into 1 inch chunks. In a bowl, mix flour, salt, chili flakes, and five spice. Add chicken pieces and mix to coat.
2. Pour oil into a 4-5 quart pan over medium high heat. Add chicken mixture, garlic and ginger. Stir frequently until chicken is cooked, about 5 minutes. Add coconut milk, and broth and bring to a simmer, cover, and cook to blend flavors, about another 5 minutes.
3. Stir in spinach, corn, tomatoes, water chestnuts, green onions, and lime juice and cook stirring often, until spinach is wilted, about 3 minutes. Sprinkle with cilantro just before serving.