

## Using Karimix Jalapeno Ginger Jam

### COCONUT CHICKEN WITH JALAPENO GINGER JAM

SERVES: 4 as a main course

#### INGREDIENTS:

300g chicken, cut into long strips  
60g **Karimix Jalapeno Ginger Jam**  
60ml coconut milk  
5g desiccated coconut  
50g baby corn, halved length-wise  
80g onions cut into fine strips  
20g vegetable oil  
50g unsalted cashew nuts  
8g fish sauce  
4g coriander leaves, chopped coarsely



#### METHOD:

1. Marinate chicken with **Karimix Jalapeno Ginger Jam**, coconut milk, desiccated coconut and fish. Leave to marinate for 2 hours or overnight.
2. Brown cashew nuts in a hot frying pan. Remove and leave aside.
3. Add oil in wok and fry onions and baby corn for about 10 minutes on high heat.
4. Drain chicken and brown in wok. Then add marinade to simmer gently.
5. Add salt and pepper to taste.
6. Mix in cashew nuts and coriander just before serving.
7. Serve with salad, noodles or rice.

*Tip:* Try using prawns as an alternative to chicken!



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