

## Coconut marinated chicken in tomato broth



**Time:** 105 min.

**Difficulty:** Medium

### Ingredients (2 people)

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- Puree de tomates 700g 300 gr
- Chicken legs 4
- Coconut milk 200 ml
- Extra virgin olive oil to taste
- Fresh chilli peppers 10 gr
- Fresh ginger 10 gr
- Garlic 2
- Parsley to taste
- Salt and pepper to taste
- Smoked paprika 8 gr

**For this recipe we used:**



## Preparation

1. Slice the chicken legs and marinade them for 1 hour in the salt, pepper, finely chopped garlic, smoked paprika, fresh ginger, fresh chilli pepper, parsley and coconut milk.
2. Sear the chicken legs on a high flame, add the marinating sauce and leave to slowly cook for 20/30 minutes.
3. After cooking, separate the chicken from the sauce, add some **Pomì Puree de tomates** to the sauce and reduce it on a high flame.
4. Arrange on a dish, garnish with some chilli pepper, parsley and fresh ginger.