



Creamy Coconut Lime Chicken Dish

Introduction

Indulge in the delightful flavors of tropical coconut and zesty lime with this Creamy Coconut Lime Chicken recipe. Perfect for a quick weeknight dinner, this dish comes together in just 30 minutes and serves four. The combination of tender chicken breasts, creamy coconut milk, and a burst of lime creates a deliciously satisfying meal that will transport your taste buds to a sunny paradise. Serve it over rice, quinoa, or cauliflower rice for a complete meal that everyone will love.

Detailed Ingredients with measures

4 boneless, skinless chicken breasts

1 tbsp olive oil
1 small onion, diced
3 garlic cloves, minced
1 cup coconut milk (full-fat recommended)
2 tbsp lime juice (freshly squeezed)
1 tsp lime zest
1 tsp ground cumin
1/2 tsp paprika
1/4 tsp red pepper flakes (optional)
Salt and pepper to taste
Fresh cilantro for garnish

Prep Time

10 minutes

Cook Time

20 minutes

Total Time

30 minutes

Yield

4 servings

This Creamy Coconut Lime Chicken recipe is not only simple to prepare but also bursting with flavor. The creamy sauce pairs beautifully with a side of your choice, making it an excellent addition to your dinner rotation. Enjoy this dish with loved ones and let the vibrant flavors brighten your meal.

Detailed Directions and Instructions

Step 1: Prepare the Chicken

Heat olive oil in a skillet over medium heat. Season the chicken breasts with salt and pepper on both sides. Cook the chicken in the skillet until golden brown, approximately 5-6 minutes per side. Once cooked, remove the chicken from the skillet and set it aside.

Step 2: Sauté Aromatics

In the same skillet used for the chicken, add the diced onion and minced garlic. Sauté until the onion is translucent and the garlic is fragrant, which should take a few minutes.

See also [Delicious and Easy Dip Recipes to Try](#)

Step 3: Create the Sauce

Pour in the coconut milk, lime juice, and lime zest into the skillet. Stir well to combine. Add the ground cumin, paprika, and red pepper flakes (if using). Let the mixture simmer for 2-3 minutes, allowing the flavors to meld.

Step 4: Combine Chicken and Sauce

Return the cooked chicken breasts to the skillet. Spoon the sauce over the chicken, ensuring it is covered properly. Cook for an additional 5 minutes, until the chicken is fully cooked and the sauce has slightly thickened.

Step 5: Garnish and Serve

Once the chicken is ready, remove it from the heat. Garnish with fresh cilantro before serving. Enjoy the creamy coconut lime chicken immediately, either over rice, quinoa, or cauliflower rice.

Notes

Cooking Time

The total cooking time for this recipe is approximately 30 minutes.

Chicken Breasts

Make sure to use boneless, skinless chicken breasts for this recipe to ensure a quick and easy cooking process.

Coconut Milk

For a richer flavor, full-fat coconut milk is recommended, but light coconut milk can be used as a substitute if desired.

Lime Juice

Freshly squeezed lime juice is preferred for the best flavor, but bottled juice can be used in a pinch.

Optional Red Pepper Flakes

The red pepper flakes can be adjusted or omitted based on your spice preference.

Serving Suggestions

The chicken pairs excellently with rice, quinoa, or cauliflower rice for a low-carb alternative. Fresh vegetables or a side salad can also complement the dish nicely.

Cook techniques

Pan-searing

Pan-searing involves cooking the chicken breasts in a hot skillet with a small amount of oil. This technique allows for a golden crust to form on the chicken, locking in moisture and flavor. It's important to let the chicken cook undisturbed until the desired browning is achieved.

See also Grilled Summer Tomato Salad

Sautéing

Sautéing is the method of cooking food quickly in a small amount of oil or fat over high heat. In this recipe, diced onions and minced garlic are sautéed until they become fragrant and softened, releasing their flavors into the dish.

Simmering

Simmering is cooking food gently in liquid just below boiling. For this recipe, the coconut milk, lime juice, and spices are simmered together to meld the flavors, creating a creamy sauce for the chicken.

Garnishing

Garnishing is the process of decorating or adding flavor to a dish with additional ingredients. Fresh cilantro is used as a garnish here, adding a pop of color and enhancing the overall taste of the creamy coconut lime chicken.

Combining flavors

Combining flavors involves mixing different ingredients to enhance a dish's overall taste profile. In this recipe, the coconut milk, lime juice, and spices work together to create a rich and tangy sauce that complements the chicken perfectly.

FAQ

Can I use chicken thighs instead of chicken breasts?

Yes, chicken thighs can be used as a substitute. They may require slightly longer cooking time due to their thickness.

Is there a substitute for coconut milk?

If you don't have coconut milk, you can use heavy cream or a dairy-free alternative, such as almond milk, but the flavor will differ.

How can I make the dish spicier?

To increase spiciness, you can add more red pepper flakes or incorporate fresh chili peppers into the sauce.

What kind of side dishes pair well with this recipe?

This creamy coconut lime chicken pairs well with rice, quinoa, or cauliflower rice, as well as a side of steamed vegetables.

See also [Marinated Cheese and Salami Platter](#)

Can I make this recipe ahead of time?

Yes, you can prepare the chicken and sauce ahead of time. Store them

separately in the refrigerator and combine them when ready to serve.

Conclusion

This Creamy Coconut Lime Chicken is a delightful dish that brings together the rich flavors of coconut milk and the brightness of lime, creating a tropical-inspired meal that's both satisfying and quick to prepare. With its smooth sauce and tender chicken, it's a perfect option for weeknight dinners or special occasions.

More recipes suggestions and combination

Coconut Curry Shrimp

Sauté shrimp in coconut milk with curry powder, garlic, and ginger for a quick and flavorful dish that pairs well with rice.

Grilled Lime Chicken Tacos

Marinate chicken breasts in lime juice and spices, grill them, and serve in tortillas with fresh toppings like avocado and cilantro.

Coconut Rice

Cook jasmine rice in coconut milk instead of water for a creamy, fragrant side dish that complements any tropical meal.

Spicy Coconut Vegetable Stir-Fry

Stir-fry your choice of vegetables in coconut milk with a touch of sriracha for a spicy and creamy side dish.

Lime Coconut Sorbet

Blend coconut cream with lime juice and sweetener, then freeze for a refreshing dessert that's perfect for warm days.