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## Coconut Soy Braised Chicken

*Serves 8*

2 Tbsp. sesame oil  
1 red onion, minced  
1 red bell pepper, minced  
2 Tbsp. lemongrass, minced  
8 boneless, skinless chicken thighs  
¼ c. tamari soy sauce  
1 can coconut milk  
1 c. cream  
1 Tbsp. basil, chopped  
1 Tbsp. cilantro, chopped  
Optional: Sriracha sauce and/or  
Wasabi paste

In large sauté pan (with lid) heat sesame oil. Sauté onions, bell pepper, and lemongrass until softened and lightly caramelized. Move to outside edge of pan. Season chicken with salt and pepper. Place in center of pan, turning to lightly brown both sides. Add soy sauce, coconut milk, and cream. Bring just to a boil; cover and reduce heat to simmer for 20-25 minutes. Add basil and cilantro before serving over rice. Spicy fiends may add sriracha and/or wasabi with sauce ingredients to kick things up a notch, as desired.

*Accompany with Cooper-Garrod Viognier*