

## Simple Thai Chicken and Rice

Recipe 50 of 365

Here's a quick, simple approach to "Thai" food, made with prefab chili paste and not too much else.

As an alternative to mixing the sauce into the rice, you could stir-fry vegetables, mix them with the sauce, and serve them with the chicken over plain white rice.

TIME: 30 minutes, including rice-cooking time

MAKES: 4 servings

1 cup long-grain white rice, such as basmati or jasmine  
4 boneless, skinless chicken breasts (about 1 1/2 pounds)  
Salt and freshly ground pepper  
1 tablespoon olive oil  
1 (14-ounce) can light coconut milk  
1 teaspoon green or red Thai chili paste  
2 packed tablespoons chopped fresh cilantro  
4 scallions (green and white parts), thinly sliced

Begin cooking the rice according to package instructions. About 20 minutes before the rice is done cooking, begin cooking the chicken.

Season the chicken breasts on both sides with salt and pepper. Heat a large skillet over medium-high heat. When hot, add the oil, and swirl to coat the pan. Add the chicken breasts and cook undisturbed for 4 to 5 minutes, or until the chicken releases from the pan easily. Flip the chicken over, turn the heat down to medium, and cook another 5 minutes or so on the second side, or until the breasts are well browned and cooked through. Transfer the chicken to a plate and tent with foil to keep warm.

Add the coconut milk and the chili paste to the pan, whisk until the chili paste has completely dissolved, and increase the heat to high. Simmer the mixture for 3 minutes, then stir in the cilantro and scallions. Return the chicken to the pan, turn to coat with the sauce, and skooch the chicken over to one side of the pan. Use a big spoon to scoop as much of the spicy coconut sauce as possible out of the chicken pan and into the rice. Stir the rice to distribute the sauce. Pile the rice onto a serving dish, put the chicken on top, and scrape any remaining sauce on top of the chicken. Serve immediately.