



Braised Coconut Chicken with Black Rice

Gaggenau Appliance: Combi Microwave Oven

Heating Modes: Convection/Broil

Preparation Time: 10 minutes

Cooking Time: 30 minutes

Serves: 4

In this recipe the chicken is first browned on the cooktop in an oven-safe pan that has a lid. Once browned the remainder of the ingredients are added and the cooking is finished in the oven. Towards the end of the cooking the lid is removed and the cooking mode changed to Broil to crisp the chicken.

6 bone-in skin on chicken thighs, seasoned with salt
 1 tbsp coconut or vegetable oil
 5 cloves garlic, minced
 1 1" (2.5 cm) piece fresh ginger, peeled and minced
 2 cups (400 g) black "Forbidden" rice
 3 cups (750 mL) water
 1 cup (250 mL) unsweetened coconut milk
 1 stalk, lemongrass, smashed and chopped into 3 pieces
 Optional, chopped fresh cilantro to garnish

Heat an oven-safe pan over moderate heat, increase the heat medium-high and add 1 tbsp coconut oil and brown the chicken pieces on both sides. Lower the heat and transfer the chicken pieces to a plate, stir in the garlic and ginger, cook over low heat for 1 minute taking care not to burn the garlic. Turn off the heat and add the rice stirring to make sure the grains are coated with the oil. Add the water, coconut milk and lemongrass (if using) to the pan and ½ tsp salt.

Nestle the chicken pieces into the rice, cover with a tight fitting lid and place on the floor of the oven. Select the Convection mode 360 degrees with the left control knob and cook for 30 minutes.

Remove the lid carefully to release the steam and close the oven door. Change the mode to Broil level 3 with the left control knob and cook for 5 minutes to crisp the chicken.

Stir in chopped cilantro before serving.