

Lemon Ginger Chicken with Pineapple Mango Salsa: A Sweet & Zesty Tropical Bowl

Craving something that feels like sunshine on a plate? This



TIME
15 min

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INGREDIENTS

? Lemon Ginger Chicken:

1 lb chicken breast, cut into bite-sized pieces

1 tbsp fresh ginger, grated

Zest of 1 lemon

... cup lemon juice

2 tbsp honey

1 tbsp soy sauce

1 tbsp olive oil

Salt & pepper to taste

? Coconut Rice:

1 cup jasmine or basmati rice

1 cup coconut milk

... cup water

... tsp salt

? Pineapple Mango Salsa:

... cup diced pineapple

... cup diced mango

... cup diced red onion

1 tbsp lime juice

Chopped cilantro (optional)

? Spicy Mayo:

... cup mayonnaise

1-2 tsp sriracha (adjust to taste)

1 tsp lime juice

DIRECTIONS

- ? Step 1: Make the Coconut Rice: Rinse your rice until the water runs clear.
- In a saucepan, combine rice, coconut milk, water, and salt.
- Bring to a boil, then reduce heat and simmer (covered) for 15 minutes.
- Remove from heat and let sit for 5 minutes before fluffing.
- ? Step 2: Make the Lemon Ginger Glaze: In a small bowl, combine grated ginger, lemon zest, lemon juice, honey, and soy sauce. Set aside.
- ? Step 3: Cook the Chicken: Heat olive oil in a skillet over medium heat.
- Season the chicken with salt and pepper, then cook for 4-5 minutes until golden and cooked through.
- Add the glaze and cook for another 2-3 minutes until thickened.
- ? Step 4: Mix the Pineapple Mango Salsa: In a bowl, toss pineapple, mango, red onion, lime juice, and optional cilantro with salt and pepper.
- ? Step 5: Make the Spicy Mayo: Whisk mayonnaise, sriracha, and lime juice in a small bowl. Taste and adjust spice.
- ? Step 6: Assemble Your Tropical Bowl: Layer coconut rice, then lemon ginger chicken, and fruit salsa.
- Drizzle with spicy mayo and garnish with fresh cilantro and lime wedges.

