

Spicy Brazilian Coconut Chicken - Creamy, Fiery, and Irresistible!

Craving something bold, creamy, and packed with flavor? This



TIME
30 min

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INGREDIENTS

1.5 lbs boneless, skinless chicken thighs (cut into bite-sized pieces)
2 cloves garlic, minced
1 tsp paprika
 $\frac{1}{2}$ tsp cayenne pepper
Salt & black pepper to taste
2 tbsp vegetable oil
1 onion, finely chopped
1 red bell pepper, diced
2 tsp ground cumin
2 tsp ground coriander
1 tsp smoked paprika
1 can (14 oz) diced tomatoes
1 can (14 oz) coconut milk
 $\frac{1}{2}$ cup chicken broth
1 bay leaf
Fresh cilantro (for garnish)

DIRECTIONS

- 1. Marinate the Chicken:** In a bowl, toss chicken pieces with minced garlic, paprika, cayenne, salt, and pepper. Let it marinate for 30 minutes to deepen the flavor.
- 2. Saut  Aromatics:** Heat vegetable oil in a large skillet over medium heat. Add chopped onion and diced red bell pepper. Cook until softened-about 5 minutes.
- 3. Add Spices:** Sprinkle in cumin, coriander, and smoked paprika. Stir and saut  for 2 minutes until fragrant and slightly toasted.
- 4. Build the Sauce:** Pour in the diced tomatoes (with juices), coconut milk, chicken broth, and bay leaf. Mix to combine.
- 5. Simmer the Chicken:** Add the marinated chicken to the pan. Stir well. Reduce heat and simmer uncovered for 20-25 minutes, stirring occasionally, until chicken is cooked and the sauce has thickened.
- 6. Finish & Serve:** Remove the bay leaf. Taste and adjust salt, spice, or acid (a splash of lime juice is optional). Garnish with chopped fresh cilantro.

SWAPS & NOTES

Chicken thighs are best for tenderness, but chicken breast works too.

For extra heat, add a diced chili or increase the cayenne.

Use full-fat coconut milk for the richest flavor and texture.

If you're out of cumin or coriander, try a mild curry powder blend instead. ???

TIPS FOR SUCCESS

Use a wide skillet or sauté pan for even cooking and faster sauce reduction.

Don't rush the simmer-this step helps meld the spices and develop depth.

If making ahead, store the chicken and sauce separately from rice for best texture. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/spicy-brazilian-coconut-chicken-creamy-fiery-and-irresistible/>