

Lemon Ginger Chicken with Mango Pineapple Salsa: Tropical & Zesty Dinner

Lemon Ginger Chicken with Mango Pineapple Salsa: A Burst of Fresh, Zesty, and Tropical Flavors!



TIME
15 min

TEMP
165°F

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

1 pound chicken breast, cut into bite-sized pieces
 1 tablespoon fresh ginger, grated
 Zest of 1 lemon
 ... cup lemon juice
 2 tablespoons honey
 1 tablespoon soy sauce
 1 tablespoon olive oil
 Salt & black pepper to taste
 1 cup jasmine or basmati rice
 1 cup coconut milk (full-fat or light)
 ¾ cup water
 ¼ teaspoon salt
 ¾ cup diced pineapple (fresh or canned, well-drained)
 ¾ cup diced mango (fresh or frozen, thawed)
 ... cup diced red onion
 1 tablespoon fresh lime juice
 Fresh cilantro, chopped (optional, for garnish)
 ... cup mayonnaise
 1-2 teaspoons sriracha (adjust for spice)
 1 teaspoon fresh lime juice

DIRECTIONS

1. Prepare the Coconut Rice: Rinse the 1 cup jasmine or basmati rice under cool running water until the water runs clear. This removes excess starch and leads to fluffier rice. In a medium saucepan, combine the rinsed rice with 1 cup coconut milk, ¾ cup water, and ¼ teaspoon salt. Bring the mixture to a boil over medium-high heat. Once boiling, reduce the heat to low, cover the saucepan tightly with a lid, and let it simmer for approximately 15 minutes, or until all the liquid is absorbed and the rice is tender and infused with that lovely coconut aroma. Remove from heat and let it sit (covered) for 5 minutes before fluffing with a fork.
2. Make the Lemon Ginger Glaze: While the rice cooks, prepare your flavorful glaze for the chicken. In a small bowl, whisk together the 1 tablespoon grated fresh ginger, zest of 1 lemon, ... cup lemon juice, 2 tablespoons honey, and 1 tablespoon soy sauce. Mix until well combined. Set aside.
3. Cook the Chicken: Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Season the chicken breast pieces with salt and black pepper to taste. Add the chicken to the hot skillet and sear for 5-7 minutes, stirring occasionally, until it's golden brown on all sides and cooked through (internal temperature reaches 165°F / 74°C). Once the chicken is cooked, pour the prepared lemon ginger glaze over the chicken in the skillet. Stir and cook for another 1-2 minutes, allowing the glaze to thicken slightly and coat the chicken pieces beautifully. Remove from heat.
4. Prepare the Pineapple Mango Salsa: In a separate

small bowl, combine the $\frac{1}{2}$ cup diced pineapple, $\frac{1}{2}$ cup diced mango, $\frac{1}{4}$ cup diced red onion, 1 tablespoon fresh lime juice, and fresh chopped cilantro (if using). Season with salt and black pepper to taste. Gently toss everything together until well combined.

5. 5. Prepare the Spicy Mayo: In another small bowl, combine the $\frac{1}{2}$ cup mayonnaise, 1-2 teaspoons sriracha (adjust to your spice preference), and 1 teaspoon fresh lime juice. Whisk until smooth and creamy.
6. 6. Assemble the Bowls: To assemble your vibrant bowls, spoon a generous portion of the creamy coconut rice into each serving bowl. Top the rice with the glazed lemon ginger chicken. Next, add a generous spoonful of the fresh pineapple mango salsa over the chicken. Finish by drizzling the spicy mayo generously over the entire bowl. Garnish with extra fresh cilantro or a lime wedge if desired. Serve immediately and enjoy the delightful explosion of flavors!

SWAPS & NOTES

Chicken: Chicken breast is lean and cooks quickly.

Chicken thighs , cut into pieces, can also be used for a juicier result, though they may take slightly longer to cook.

Ginger: Fresh grated ginger is crucial for the best flavor in the chicken glaze.

Honey: Honey adds sweetness and helps with the glaze.

TIPS FOR SUCCESS

Rinse Rice: Rinsing jasmine or basmati rice removes excess starch, leading to fluffier, less sticky coconut rice.

Don't Overcook Chicken: Chicken breast cooks quickly.

Remove it from heat as soon as it's cooked through to keep it juicy.

Fresh Aromatics: Fresh ginger, lemon zest, and lime juice make a huge difference in the vibrancy of this dish.

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

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