

Spicy Maple Chicken & Coconut: A 20-Minute Weeknight Dinner

Spicy Maple Chicken & Coconut



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20 min

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INGREDIENTS

For the Spicy Maple Chicken:

- 1 lb chicken breast or thighs, cut into bite-sized pieces
- 1 tbsp vegetable oil
- 3 tbsp maple syrup
- 2 tbsp sriracha (adjust to taste)
- 1 tbsp soy sauce
- 1 tbsp apple cider vinegar
- 1 clove garlic, minced
- 1/2 tsp ginger, grated

For the Coconut Rice:

- 1 cup long-grain white rice, rinsed
- 1 cup full-fat coconut milk
- 1 cup water
- 1/2 teaspoon salt

Garnish:

- Sliced green onions
- Sesame seeds

Swaps and Notes:

Chicken: Boneless, skinless chicken thighs are my preference here because they stay incredibly juicy and tender. Chicken breasts also work well, but be careful not to overcook them.

Sriracha: You can adjust the amount of sriracha to your desired level of heat. If you're sensitive to spice, start with a smaller amount.

Maple Syrup: A good quality, pure maple syrup is best here for flavor.

Rice: The coconut rice is a key part of this dish! It adds a fantastic flavor and texture. You can also serve the chicken over a bed of plain rice or noodles.

Garnish: The green onions and sesame seeds add a wonderful freshness and crunch that should not be skipped.

Step-by-Step Instructions:

Start the Rice: In a medium saucepan, combine the rinsed rice, full-fat coconut milk, water, and salt. Bring to a boil, then reduce the heat to low, cover with a tight-fitting lid, and let it simmer for 15-20 minutes, or until all the liquid has been absorbed. Do not lift the lid during this time!

Make the Sauce: While the rice is cooking, in a small bowl, whisk together the maple syrup, sriracha, soy sauce, apple cider vinegar, minced garlic, and grated ginger.

Cook the Chicken: In a large skillet or Dutch oven, heat the vegetable oil over medium-high heat. Add the chicken pieces and cook for 5-7 minutes, stirring occasionally, until they are browned on all sides.

Glaze the Chicken: Pour the maple sriracha sauce over the chicken. Bring it to a simmer, then reduce the heat to low, and let it cook for 3-5 minutes, stirring occasionally, until the sauce has thickened and coated the chicken.

Serve: Once the rice is done, fluff it with a fork. Serve the chicken immediately over a bed of the coconut rice. Garnish with sliced green onions and sesame seeds.

Tips for Success:

Rinse the Rice: Rinsing the rice is a crucial step for a fluffy, non-gummy finished product.

Don't Overcook the Chicken: Chicken breasts can dry out quickly. Cook them just until they are done to ensure a juicy result.

Watch the Sauce: The maple syrup in the sauce can burn easily. Keep a close eye on it during the final glazing step.

Rest the Rice: Letting the rice rest for a few minutes after cooking is a non-negotiable step for achieving a perfect, fluffy texture.

Serving Suggestions and Pairings:

DIRECTIONS

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4. **Glaze the : Chicken:** Pour the maple sriracha sauce over the chicken. Bring it to a simmer, then reduce the heat to low, and let it cook for 3-5 minutes, stirring occasionally, until the sauce has thickened and coated the chicken.
5. **Serve:** Once the rice is done, fluff it with a fork. Serve the chicken immediately over a bed of the coconut rice. Garnish with sliced green onions and sesame seeds.
6. **Tips for Success: Rinse the Rice:** Rinsing the rice is a crucial step for a fluffy, non-gummy finished product.
7. **Don't : Overcook the Chicken:** Chicken breasts can dry out quickly. Cook them just until they are done to ensure a juicy result.
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glazing step.

9. Rest the : Rice: Letting the rice rest for a few minutes after cooking is a non-negotiable step for achieving a perfect, fluffy texture.
10. Serving Suggestions and Pairings: This Spicy Maple Chicken with Coconut Rice is a complete meal on its own. You could serve it with a side of steamed broccoli or a simple cucumber salad to add some freshness. The savory and spicy flavors would also go great with other hearty, comforting meals like this Mexican Chicken and Rice Casserole or a simple A-light, tangy chicken salad.
11. Nutritional Information (per serving, approximate):
Calories: 500 kcal
12. Carbohydrates: 60g
13. Protein: 30g
14. Fat: 15g
15. Saturated : Fat: 8g
16. Cholesterol: 70mg
17. Sodium: 900mg
18. Fiber: 2g
19. Sugar: 20g
20. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
21. Storage and Leftover Tips: Leftovers of this dish are fantastic! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, you can warm them gently in a skillet on the stovetop or in the microwave. The sauce might thicken, so you may need to add a splash of water or broth.
22. More Recipes You'll Love: If you enjoy easy, savory, and satisfying meals, you might also like these other recipes:
23. This : Cajun Chicken Sausage Gumbo is my favorite bowl of Southern comfort
24. These : Chicken Enchiladas are my go-to for cozy, crowd-pleasing dinners
25. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter

SWAPS & NOTES

of maple, the fiery kick of sriracha, and a touch of savory soy, all served over a bed of fluffy coconut rice.

It's a complete meal that's ready in about 20 minutes, and it's guaranteed to become a new favorite in your home.

Why I Love This Recipe What I love most about this recipe is its perfect balance of sweet, spicy, and savory.

The combination of maple syrup and sriracha is a classic for a reason, and it creates a sticky, delicious glaze that coats every

piece of chicken.

TIPS FOR SUCCESS

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