

## Easy Tropical Lemon Ginger Chicken Bowl with Creamy Coconut Rice

Lemon Ginger Chicken with Pineapple Mango Salsa: Your Tropical Escape on a Plate



**TIME**  
**15 min**

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### INGREDIENTS

#### Lemon Ginger Chicken:

1 lb chicken breast: Cut into bite-sized pieces for quick cooking.

1 tbsp fresh ginger: Grated (fresh is a must for that zing!).

Zest of 1 lemon: For essential oil aromatics.

... cup lemon juice: Freshly squeezed.

2 tbsp honey: To balance the acidity.

1 tbsp soy sauce: For a touch of umami.

1 tbsp olive oil: For searing.

Salt & pepper: To taste.

#### Coconut Rice:

1 cup jasmine or basmati rice: Long grain works best.

1 cup coconut milk: Full-fat for maximum creaminess.

$\frac{1}{2}$  cup water.

$\frac{1}{2}$  tsp salt.

#### Pineapple Mango Salsa:

$\frac{1}{2}$  cup diced pineapple: Fresh or canned (drained).

$\frac{1}{2}$  cup diced mango: Ripe but firm.

... cup diced red onion: For a bite of sharpness.

1 tbsp lime juice: To keep the fruit bright.

Fresh cilantro: Roughly chopped (optional).

#### Spicy Mayo:

... cup mayonnaise.

1-2 tsp sriracha: Depending on your heat preference.  
1 tsp lime juice.

## DIRECTIONS

1. **Prepare the Coconut Rice:** Start by rinsing your jasmine rice under cold water until the water runs clear. This removes excess starch and ensures fluffy rice. In a medium saucepan, combine the rice, coconut milk, water, and salt. Bring the mixture to a boil, then immediately reduce the heat to low. Cover and simmer for about 15 minutes. Once finished, fluff it with a fork and let it sit covered until you're ready to serve.
2. **Make the Lemon Ginger Glaze:** In a small mixing bowl, whisk together the grated ginger, lemon zest, lemon juice, honey, and soy sauce. This glaze is the "secret sauce" of the dish-it should be a balance of tart and sweet.
3. **Cook the Chicken:** Heat the olive oil in a large skillet over medium-high heat. Season your chicken pieces with salt and pepper. Add them to the skillet in a single layer to get a good sear. Cook for 4-5 minutes until golden brown. Pour the lemon ginger glaze over the chicken. Let it bubble and reduce for 2-3 minutes, stirring occasionally, until the sauce thickens and coats the chicken in a glossy finish.
4. **Assemble the Salsa and Spicy Mayo:** While the chicken finishes, toss your diced pineapple, mango, red onion, lime juice, and cilantro in a bowl. In a separate small ramekin, whisk together the mayo, sriracha, and a splash of lime juice.
5. **The Grand Assembly:** Spoon a generous portion of coconut rice into a bowl. Top with the glazed lemon ginger chicken and a big scoop of the fruit salsa. Drizzle the spicy mayo over the top and garnish with extra cilantro and a lime wedge.

## SWAPS & NOTES

This glaze works beautifully with shrimp or firm tofu.

Rice: If you want to cut carbs, you can swap the coconut rice for cauliflower rice, though you'll lose some of that signature creamy texture.

Fruit: If mangoes aren't in season, you can double up on the pineapple or even use diced peaches for a different summer vibe.

Prepare the Coconut Rice Start by rinsing your jasmine rice under cold water until the water runs clear.

### TIPS FOR SUCCESS

Don't Overcook the Chicken: Since the pieces are bite-sized, they cook very quickly.

Keep an eye on them so they stay juicy.

The Rice Ratio: Coconut milk is thicker than water.

If your rice looks too dry at the 15-minute mark, add a tablespoon of water and let it steam for two more minutes.

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

Original recipe: <https://chefmaniac.com/easy-tropical-lemon-ginger-chicken-bowl-with-creamy-coconut-rice/>