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PRESENTS...

Let's Get Cooking!!!

### Ingredients

- 1 pack of Chicken Wings
- 1 Can of Coconut Cream (400ml)
- 1 piece of Ginger - 5-6cm
- A handful of fresh chopped Coriander
- Spice Blend (1 teaspoon of Paprika, Garlic and Cumin)
- 2 Fresh Limes - squeezed
- 3 chopped Spring Onions
- Salt
- 2 tablespoons of Honey

## Coconut and Lime Chicken Wings + Coconut Rice

Prep Time: 10 mins

Cooking Time: 1 hour

Serves



### Method

1. Add the spring onions, ginger, lime juice, coriander, 350 ml of coconut cream and spices to a blender or food processor. Blend until smooth.
2. Add the blended marinade paste to chicken wings and allow to marinade for at least 3 hours.
3. Preheat your air fryer to 180 degrees Celsius then add the chicken in a single layer into the pan. Cook for 10 minutes then turn the chicken over. Cook for a further 10-15 minutes until crispy to your liking.
4. Wash a cup of rice to remove excess starch (optional) then add the rice to a pan or rice cooker - add 1 3/4 cups of water and add the remaining 50ml of coconut cream to the rice. Cover the pan and cook for 15-25 minutes until all the water has evaporated and the rice is fully cooked.
5. While the rice is cooking, add the rest of the marinade into a pan and allow it to simmer for 15-20 minutes until cooked through and slightly thickened. Add 2 tablespoons of honey then serve. Voila!!! Enjoy your dinner!!