

# Coconut Almond Chicken

Disney's Polynesian Village Resort  
Kona Cafe



## Ingredients for Salad

- 6 Cups Asian Greens Mix
- 1 Cup Golden Pineapple, large dice
- 1 Cup Strawberries, quartered
- ½ Cup Carrots, julienne cut
- 12 each Mint leaves, torn in pieces
- 1 Cup Honey-lime Dressing
- ½ Cup Almonds, sliced, toasted
- 4 each Lime wedges, quartered
- ½ Cup Mango Puree
- ½ Cup Coco Lopez
- Ground Black Pepper to taste
- Kosher Salt to taste

## Ingredients for Dressing

- ¼ Cup Honey
- ¼ Cup Rice Wine Vinegar
- ¼ Cup Canola Oil
- ¼ Cup Lime juice, fresh
- Kosher Salt to taste
- Ground Black Pepper to taste

## Ingredients for Coconut Marinade

- ½ Cup Whole Eggs, mixed well
- ½ Cup Coconut Milk
- ½ teaspoon Pataks brand curry paste
- ½ teaspoon Kosher Salt

## Ingredients for Almond Breading

- ½ cup Flour, all purpose
- 1 Cup Almonds, sliced, chopped
- ½ Cup Coconut Desiccated unsweetened
- ½ teaspoon Kosher Salt

## Directions:

- Mix all ingredients for the salad season with salt and black pepper, mix all ingredients for dressing and add to the salad. Toss well to make sure all salad is coated with dressing.
- Trim, pound chicken breast halves.
- Mix ingredients for marinade, place chicken in for 1-2 hours.
- In a seasoned pan, place small amount of canola oil.
- Dredge marinated chicken breasts in the almond flour mix, sauté until golden, turn and place in a 400 F oven and cook until golden and firm (minimum internal temperature of 165 degrees F).
- Season chicken with Kosher salt after removing from the oven.
- Divide salad among four plates; lay chicken partially on the salad, and drizzle chicken with mango puree and Coco Lopez using squeeze bottles with a fine tip.
- Garnish each plate with a few toasted almond slices and a lime wedge.

