

FOOD & WINE

INSPIRATION SERVED DAILY



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Coconut Chicken with Pickled Pepper Collards

CONTRIBUTED BY [MARCUS SAMUELSSON](#)

ACTIVE: 30 MIN

• STAFF-FAVORITE

TOTAL TIME: 2 HRS 45 MIN

SERVINGS: 4

“Coconut connects with my African roots,” says Ethiopian-born Marcus Samuelsson about a key ingredient in F&W’s Challenge. The [Top Chef](#) Masters winner also had to use pickled peppers and chicken.

COCONUT CHICKEN

2 cups buttermilk

3/4 cup unsweetened coconut milk

2 garlic cloves, minced

8 thin chicken cutlets (1 3/4 pounds)

3 cups *panko* (6 ounces)

3 tablespoons unsweetened shredded coconut

Salt

Freshly ground pepper

Canola oil, for frying

COLLARDS

3 tablespoons extra-virgin olive oil

2 large garlic cloves, halved

2 pounds young collard greens —stems and inner ribs removed, leaves thinly sliced

1 cup chicken stock

1. MAKE THE COCONUT CHICKEN In a large bowl, combine the buttermilk, coconut milk and garlic. Add the chicken and refrigerate for at least 2 hours and up to 4 hours.

2. In a shallow bowl, combine the *panko* and coconut; season with salt and pepper. Drain the chicken and season with salt and pepper. Dip the cutlets into the *panko*, pressing to help it adhere. Refrigerate for 10 minutes.

3. MAKE THE COLLARDS Heat the olive oil in a large skillet. Add the garlic and cook over moderate heat until golden, 2 minutes. Add the collards and cook, stirring, until wilted, 2 minutes. Add the stock and season with salt and pepper. Cook, stirring, until the liquid is nearly evaporated and the collards are tender, about 8 minutes. Discard the garlic and stir in the sliced jalapeños; keep warm.

4. In a large nonstick skillet, heat 1/2 inch of canola oil until shimmering. Working in batches, fry the chicken over moderately high heat, turning once, until crispy, 6 minutes. Drain on paper towels and season with salt. Serve with the collards.

SUGGESTED PAIRING

Balanced, fruit-forward Spanish white.

Salt

Freshly ground pepper

**4 pickled jalapeños, seeded
and thickly sliced**