

# Singapore Chicken Stew

Servings: 4

Source: *Sunset Magazine April 2003*

## Ingredients

- 1lb Chicken Breasts, Boned, Skinned
- 2 Flour
- ½ teaspoon Salt
- ½ teaspoon Hot Chili Flakes
- ½ teaspoon Chinese Five Spice, SEE NOTE\*
- 1 Vegetable Oil
- 2 each Garlic, Peeled And Minced
- 1 Fresh Ginger, Grated
- 1 can Coconut Milk
- 1 can Chicken Broth
- 2 cups Baby Spinach Leaves
- 1 can Baby Corn, Drained
- 2 Roma Tomatoes (about 8 Oz), Cored And Chopped
- ¼ cup Canned Water Chestnuts Sliced
- ¼ cup Green Onions, Thinly Sliced
- 1 Lime Juice
- 3 Fresh Cilantro Leaves Chopped

## Method

1. Rinse chicken, pat dry, and cut into 1-inch chunks. In a bowl, mix flour, salt, chili flakes, and five spice. Add chicken pieces and mix to coat.
2. Pour oil into a 4-5 quart pan over medium-high heat. Add chicken mixture, garlic, and ginger. Stir frequently until chicken is cooked on the outside but still pink in the center (cut to test), about 3 minutes. Add coconut milk and broth and bring to a simmer. Adjust heat to maintain a simmer, cover and cook to blend flavors, about 5 minutes.
3. Stir in spinach, corn, tomatoes, water chestnuts, green onions, and lime juice and cook, stirring often, until spinach is wilted, about 3 minutes. Sprinkle with cilantro before serving from pan.

## Notes

NOTE \* If you can't find Chinese five spice, substitute equal parts ground cinnamon, ground cloves, ground ginger, and anise seeds.