# Riverland Family Farms
# 2022 CSA, Week 7

**USDA ORGANIC**

## WHATS IN THE BOX?

- Jalapeno Pepper *2 each*
- Red Round Radish *bunch*
- Butter Head Lettuce *head*
- Lacinato Kale *bunch*
- Spinach *½ lb bag*
- Sweet Slicing Cucumber *2 each*
- Roma Tomatoes *4 each*
- Zucchini *2 or 3 each*
- Red Raspberry *half pint*

## Black Pepper Chicken

**Serves 4 to 6**

◊ 2 tbsp black peppercorn
◊ 1 tsp coriander seeds, ground
◊ 1 tsp fennel seeds, ground
◊ 2 tsp ground turmeric
◊ 2 tbsp fresh lime juice
◊ Fine sea salt
◊ 3 lb boneless, skinless chicken thighs
◊ 2 tbsp coconut oil

◊ 2 large onions, cut in half and thinly sliced
◊ 4 garlic cloves, peeled and grated
◊ 2 in pieces fresh ginger, peeled and grated
◊ One can full-fat unsweetened coconut milk
◊ 2 tbsp chopped cilantro, for garnish
◊ Plain rice, for serving
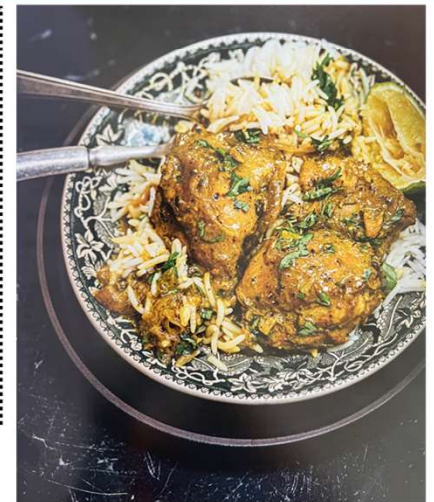


*Source: The Flavor Equation, by Nik Sharma*

Ground the peppercorns to a coarse powder. In a small dry skillet or saucepan, toast the pepper, coriander, and fennel until they just turn fragrant, 30 to 40 seconds. Immediately transfer to a small bowl. Stir in the turmeric and lime juice and season with salt to form a paste.

Place the chicken in a large bowl and massage it with the spice paste. Transfer to a large resealable bag or wrap the bowl with plastic wrap and refrigerate for at lease 4 hours, preferably overnight, to marinate.

When ready to cook, set the chicken on the kitchen counter to reach room temperature, about 15 minutes.

Heat the coconut oil in a large saucepan over medium-high heat. Add the onions and sauté for 4 to 5 minutes, until they just turn translucent. Add the garlic and ginger and sauté until fragrant, about 1 minute. Add the marinated chicken with any liquid and the coconut milk, bring to a boil over high heat, then turn the heat to low and cook for 10 to 15 minutes, until the chicken is completely cooked and the liquid becomes a thick sauce. Stir occasionally to prevent burning.

Remove from the heat, taste, and season with salt. Garnish with cilantro and serve with warm rice.