

# Jamaican Coconut Pineapple Rice with Crispy Chicken

**Servings:** 2–3

**Prep time:** 10 minutes

**Cook time:** 20 minutes

**Total time:** 30 minutes

## Ingredients

### Chicken:

1 lb chicken strips

½ tsp allspice

Salt + pepper

1 tbsp oil

### Rice:

1 cup white rice

½ cup coconut milk

½ cup water

½ cup diced pineapple

Pinch salt

## Instructions

### 1. Start rice first

Add rice, coconut milk, water, pineapple and salt to a pot.

Bring to boil → reduce heat → cover 15 minutes.

### 2. Crisp chicken

Season chicken with allspice, salt, pepper.

Heat oil and cook for 6–7 minutes until browned and crisp.

### 3. Serve

Fluff rice and top with chicken.

## Notes / Tips

Add lime juice for freshness

Add jalapeños for heat

Great with cabbage slaw or sautéed greens

Substitute: shrimp, tofu, or turkey