

Columbia Gorge Coconut Fried Chicken Dinner

with Coconut Rice Pilaf, Collard Greens, Biscuits and a Chutney

Indulge in the tropical flavors of the Columbia Gorge Coconut Fried Chicken, where tender chicken breasts are brined in a unique blend of Coconut Pouchong, coconut black tea, and Kona Pineapple tea. Coated in a crispy coconut and panko breadcrumb mixture, each bite delivers a delightful crunch. Paired with a refreshing Umpqua Pineapple Chutney made from crushed pineapple and a side of aromatic coconut rice pilaf, this dish is a culinary journey to paradise. Complemented by well-seasoned collard greens and savory Parmesan Rosemary Buttermilk Biscuits, this meal promises an unforgettable dining experience.

PREP TIME: 30 minutes (plus 4 hours for brining)

COOK TIME: 1 hour

BRINE:

4 boneless, skinless chicken breasts
4 C water
2 T salt
1 T sugar

1 T Coconut Pouchong tea
1 T Coconut Black tea
1 T Kona Pineapple tea

CHICKEN:

2 C shredded coconut
1 C panko breadcrumbs
1 C all-purpose flour
2 eggs, beaten

1 t salt
1/2 t black pepper
1/2 t paprika
Vegetable oil for frying

UMPQUA PINEAPPLE CHUTNEY:

1 C crushed pineapple, drained
1/4 C pineapple juice
1 T lime juice
1 T honey

1 t fresh ginger, minced
1/2 t red pepper flakes (to taste)
Salt to taste

COCONUT RICE PILAF:

1 C Jasmine rice
2 C coconut milk
1 C water
1 T Coconut Pouchong tea (Adagio.com)

1/2 C shredded coconut
1/4 C chopped green onions
1/4 C chopped cilantro
Salt to taste

COLLARD GREENS:

1 lb collard greens, washed and chopped
4 slices bacon, chopped
1 med onion, finely chopped
2 cloves garlic, minced

4 C chicken broth
1 T apple cider vinegar
1 t sugar
Salt and pepper to taste

PARMESAN ROSEMARY BUTTERMILK BISCUITS:

2 C all-purpose flour
1 T baking powder
1/2 t baking soda
1 t salt

1/2 C cold butter, cubed
1 C buttermilk
1/2 C grated Parmesan cheese
1 T fresh rosemary, chopped

PREPARE THE BRINE: In a large bowl, combine water, salt, sugar, Coconut Pouchong tea, Coconut black tea, and Kona Pineapple tea. Stir until the salt and sugar are dissolved. Add the chicken breasts to the brine, cover, and refrigerate for at least 4 hours or overnight.

PREPARE THE CHICKEN: Remove the chicken from the brine and pat dry with paper towels. In a shallow dish, combine shredded coconut, panko breadcrumbs, flour, salt, pepper, and paprika. Dip each chicken breast in the beaten eggs, then coat with the coconut mixture, pressing to adhere. Heat vegetable oil in a large skillet over medium-high heat. Fry the chicken breasts for 4-5 minutes on each side, or until golden brown and cooked through. Transfer to a paper towel-lined plate to drain excess oil.

PREPARE THE UMPQUA CHUTNEY: In a small saucepan, combine crushed pineapple, pineapple juice, lime juice, honey, fresh ginger, and red pepper flakes. Bring to a simmer over medium heat and cook for 5-7 minutes, until slightly thickened. Season with salt to taste. Serve warm or at room temperature alongside the fried chicken.

PREPARE THE COCONUT RICE PILAF: Rinse the Jasmine rice under cold water until the water runs clear. In a medium saucepan, combine coconut milk, water, Coconut Pouchong tea, and salt. Bring to a boil. Add the rice, reduce heat to low, cover, and simmer for 15-20 minutes until the liquid is absorbed and the rice is tender. Fluff with a fork and stir in shredded coconut, green onions, and cilantro.

PREPARE THE COLLARD GREENS: In a large pot, cook the bacon over medium heat until crispy. Add the onion and garlic, and sauté until softened, about 3-4 minutes. Add the collard greens, chicken broth, apple cider vinegar, sugar, salt, and pepper. Bring to a boil, then reduce heat and simmer for 45-60 minutes, until the greens are tender.

PREPARE THE PARMESAN ROSEMARY BUTTERMILK BISCUITS: Preheat the oven to 425°F. In a large bowl, whisk together flour, baking powder, baking soda, and salt. Cut in the cold butter until the mixture resembles coarse crumbs. Stir in the Parmesan cheese and rosemary. Add the buttermilk and stir until just combined. Turn the dough out onto a floured surface and knead gently. Pat the dough out to 1/2-inch thickness and cut with a biscuit cutter. Place the biscuits on a baking sheet and bake for 12-15 minutes, until golden brown.

SERVE: Plate the coconut crusted fried chicken with a side of coconut rice pilaf and collard greens. Serve the Umpqua Chutney as a dip for the chicken. Enjoy the Parmesan Rosemary Buttermilk Biscuits on the side.