



## SAMOAN CHICKEN WITH COCONUT RICE

### Servings: 4

### Ingredients

For the chicken

- 2 pounds chicken thighs, boneless, skinless
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 tablespoon canola oil
- 2 cups onion, julienned
- 2 tablespoons garlic, minced
- 1 tablespoon ginger, peeled and minced
- 3 cups water, plus 2 tablespoons
- 1/2 cup dark soy sauce
- 1/4 cup rice wine vinegar
- 2 tablespoons tapioca starch
- 2 tablespoons scallions, sliced, for the garnish
- 1 tablespoon sesame seeds roasted, for the garnish

For the rice

- 1/2 cup coconut milk
- 1 teaspoon salt
- 2 tablespoons toasted coconut flakes
- 2 cups cooked white rice, kept hot

### Directions

For the chicken

Season the chicken with the salt and pepper. Heat a skillet over medium heat, and then add the canola oil. Add the chicken to the skillet; let sear on each side, 4 to 5 minutes per side. Remove the chicken from the skillet. Add the onion, garlic and ginger. Using the back of a spoon, scrape the brown bits out of the pan to incorporate. Add the 3 cups of water and bring to a simmer.

Return the chicken to the pan and add the soy sauce and vinegar. Continue to cook for 25 to 30 minutes. Remove the chicken from the skillet and set aside.

To thicken the sauce: Pour 2 tablespoons of tapioca starch and 2 tablespoons of water into a bowl. Whisk until combined. Pour the tapioca mixture into the sauce while stirring constantly. Let sauce simmer for 10 minutes, return the chicken to the skillet and bring to a simmer. Remove from the heat and keep hot until ready to serve.

For the rice

Add the coconut milk, salt and toasted coconut flakes to the hot rice. Toss until combined. Keep hot until ready to serve.

Garnish rice and chicken with the scallions and sesame seed.

### Side dishes

Cucumber Salad  
Coconut Rice



Celebrating Food, Art & Culture





## HAWAIIAN AHI TUNA POKE

### Servings: 4

### Ingredients

- 1 pound fresh sashimi-grade ahi tuna, cut into 1/2-inch cubes
- 1 1/2 tablespoons soy shoyu (Japanese soy sauce)
- 2 teaspoons sesame oil
- 1 teaspoon Hawaiian salt or pink Himalayan salt
- 1/4 cup Maui or Vidalia onion, thinly sliced
- 1/2 cup chopped green onions, green parts only
- 1/2 teaspoon gochugaru (Korean red chili powder) or Aleppo pepper
- 1 tablespoon toasted macadamia nuts, finely chopped

### Directions

In a bowl, combine the cubed ahi, soy sauce, sesame oil, salt, Maui (or yellow) onion, green onions, gochugaru and toasted macadamia nuts, and gently toss to combine.

Keep refrigerated until ready to use..

### Side dishes

Steamed Rice  
Wakame (Seaweed)

