



# Coconut Chicken and Plantains en Papillote

SERVES 4

From "Yolele! Recipes From the Heart of Senegal" by Pierre Thiam, Lake Isle Press, 2008

## INGREDIENTS

- 2 chicken breasts (about 1 pound), very thinly sliced
- Juice and grated zest of 1 lime
- 1 cup coconut milk
- 1 jalapeño pepper, seeded and very thinly sliced
- 1 pinch ground nutmeg
- Salt
- 2 tablespoons unsweetened grated coconut
- 2 ripe plantains
- 1 very large banana leaf, cut into eight 6- to 8-inch squares

## PREPARATION

1. Preheat the oven to 425°F. Place the sliced chicken in a large bowl and cover with lime juice. Let sit a few minutes then add the lime zest, coconut milk, jalapeño, nutmeg, salt, and grated coconut.
2. Peel and thinly slice the plantains. Rinse and pat dry the banana leaf squares. On the center of each square, set 2 or 3 plantain slices and 2 or 3 chicken slices, strained of the marinade. Close the leaf, folding the ends over. Secure with toothpicks or tie with kitchen twine. Continue the assembly until all the chicken is folded *en papillote*.
3. Place packets on a sheet pan and roast for about 20 minutes, testing once for doneness by opening one packet. Serve hot.



Dara O'Brien



## YOLELE! RECIPES FROM THE HEART OF SENEGAL

BY PIERRE THIAM | PHOTOGRAPHY BY ADAM BARTOS

### Yolele! Recipes From the Heart of Senegal By Pierre Thiam

"Fresh, lively, and intelligent, Thiam's "Yolele " documents, through good strong recipes, fine writing, and much marvelous photography, a fascinating food tradition and the culture in which it is embedded"

—Nach Waxman, Kitchen Arts & Letters

In this pioneering book, Chef Pierre Thiam, a native of Senegal, brings the cuisine of West Africa to a western audience with authentic Senegalese zers and street food like Shrimp and Sweet Potato Fritters to seafood dishes like Fish Stew (Caldou) or Black-Eyed Pea Salad (Salatu Niebe), Yolele! brings the tastes of Senegal to the world.

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