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# Thai Pineapple Chicken

Sweet and savory dish served over rice.

By Rebecca Brown

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Cook Separately	2 cups <b>Jasmine rice</b> 3 cups <b>water</b>	In a rice cooker, instant pot, or stovetop; cook the rice. While it is cooking, continue on with the recipe.
Heat and Stir	14 oz can <b>coconut milk</b> 2 tablespoons <b>sugar</b> 1 1/2 tablespoons <b>fish sauce</b> 2 tablespoons <b>Thai red curry paste</b>	In a medium saucepan (3+ qt) combine and stir over medium heat.
Cut and Add	2 <b>chicken breasts</b>	Slice into thin strips and immediately add to the sauce.
Cut and Add	1 head of <b>broccoli</b> 1 <b>bell pepper</b>	Cut broccoli into individual florets. Cut bell pepper into 1/4-1/2" wide strips. Add to sauce and chicken. Stir and continue to cook until broccoli is cooked.
Drain and Add	20 oz can <b>pineapple chunks</b>	Remove from heat and then add the pineapple chunks.
Serve	Immediately	Combine rice with chicken, vegetables, and sauce at desired ratios.
Store	Refrigerator	Store the rice separately from the sauce. Pre-mixing produces something thick, gloppy, and unappetizing.

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