



Coconut Milk Baked Chicken

Ingredients

- 1/2 cup coconut milk (preferably homemade)
- 2 tablespoons fresh lime juice
- 1 teaspoon ground ginger
- 1 teaspoon garlic powder
- 1 teaspoon dried basil
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- 3 to 4 pound whole bone-in chicken, cut into pieces
(skin on or off depending on dietary requirements)

Directions

1. Whisk together all ingredients (except chicken) until well combined. Arrange chicken in oven-proof dish or dutch oven. Pour mixture over chicken and marinate at least 30 minutes, preferably overnight.
2. When ready to bake, preheat oven to 450 degrees and bake uncovered for 30 minutes or until chicken is cooked through. Enjoy!