



Publix Aprons® Jerk Chicken and Coconut Pasta

Total time: 45 minutes
Active time: 25 minutes
Serves 6

Ingredients

4 tablespoons mild jerk paste, divided
5 tablespoons olive oil, divided
1 teaspoon garlic powder
1 teaspoon smoked paprika
2 lb boneless, skinless chicken thighs
3 medium bell peppers (green, red, and yellow)
3 cloves garlic
1 bunch green onions

1 Scotch bonnet (or red habanero) pepper
1 lb penne pasta
2 sprigs fresh thyme
3/4 cup full-fat canned coconut milk
1/2 cup chicken stock (or broth)
1 teaspoon kosher salt
1/2 cup grated Parmesan cheese

Steps

1. Combine in bowl: 2 tablespoons jerk paste, 2 tablespoons oil, garlic powder, and paprika; add chicken and toss to coat (wash hands). Cover and let stand 30 minutes.
2. Meanwhile, cut bell peppers into 1/4-inch-thick slices. Chop garlic finely. Slice green onions thinly. Pierce Scotch bonnet pepper, leaving intact, if using.
3. Bring water to a boil for pasta in 4-quart stockpot. Preheat large, cast-iron (or heavy-bottomed) skillet on medium-high 2–3 minutes. Place 1 tablespoon oil and chicken in skillet. Cook 4–5 minutes on each side until chicken is well-browned and 165°F. Remove from heat and cover to keep warm.
4. Cook pasta following package instructions; drain and return pot to medium-high. Add remaining 2 tablespoons oil to pot. Stir in all peppers and one-half green onions. Cook and stir 2–3 minutes until crisp-tender. Stir in thyme sprigs and garlic. Cook and stir 1 minute.
5. Stir in coconut milk, broth, salt, and remaining 2 tablespoons jerk paste. Bring to a boil, then return pasta to pot. Cook and stir 1 minute or until heated through and pasta is coated; remove Scotch bonnet pepper. Slice chicken; serve pasta topped with chicken, sprinkled with cheese and remaining half green onions.

