

# Jamaican Coconut Pineapple Rice with Crispy Chicken

**Servings:** 2–3 | **Prep Time:** 10 minutes | **Cook Time:** 20 minutes | **Total Time:** 30 minutes

This Jamaican-inspired coconut pineapple rice with crispy chicken is a bright, comforting dish that balances savory spices with subtle tropical sweetness. Fragrant coconut rice, juicy pineapple, and golden, spice-seasoned chicken come together in just 30 minutes — perfect for bold weeknight dinners without complicated steps. Inspired by Caribbean flavor profiles and simplified for easy home cooking.

## Why You'll Love This Recipe

- Sweet & savory balance from coconut milk and pineapple
- Crispy, well-seasoned chicken with minimal spices
- One main + one pot rice for easy cleanup
- Ready in 30 minutes
- Easy to customize with heat, citrus, or veggies

## Ingredients

### Chicken

- 1 lb chicken strips (breast or thighs)
- ½ tsp ground allspice
- Salt & black pepper, to taste
- 1 Tbsp oil (vegetable or olive)

### Coconut Pineapple Rice

- 1 cup white rice (long-grain recommended)
- ½ cup coconut milk
- ½ cup water
- ½ cup diced pineapple (fresh or canned, drained)
- Pinch of salt

## Ingredient Notes & Substitutions

- **Allspice:** Warm and aromatic. If unavailable, substitute a tiny pinch of cinnamon + nutmeg.
- **Pineapple:** Fresh gives brighter flavor, but canned works well when drained.
- **Coconut milk:** Full-fat gives the best texture and flavor.
- **Chicken thighs:** Slightly juicier than breast and very forgiving.

## Instructions

### Step 1: Start the coconut pineapple rice

Add rice, coconut milk, water, pineapple, and a pinch of salt to a saucepan. Stir once and bring to a boil.

Reduce heat to low, cover, and cook for 15 minutes until liquid is absorbed. Remove from heat and let sit covered for 5 minutes, then fluff.

### **Step 2: Season the chicken**

Pat chicken strips dry with paper towels. Season evenly with allspice, salt, and black pepper. Toss to coat.

### **Step 3: Cook the crispy chicken**

Heat oil in a skillet over medium-high heat. Add chicken in a single layer and cook 6–7 minutes, turning occasionally, until golden, crisp, and fully cooked. Remove from heat and let rest briefly.

### **Step 4: Serve**

Fluff the rice with a fork. Spoon onto plates and top with crispy chicken. Serve warm.

## Tips for Best Results

- Patting the chicken dry helps it crisp instead of steam.
- Avoid stirring the rice too much to keep it fluffy.
- If rice finishes early, keep it covered to stay warm.
- Taste before serving and adjust salt if needed.

## Variations & Add-Ons

- Fresh lime juice over the rice for brightness
- Jalapeños or chili flakes for heat
- Cabbage slaw or sautéed greens on the side
- Swap protein: shrimp, tofu, turkey, or pork

## Storage & Reheating

**Refrigerator:** Store leftovers in an airtight container for up to 3 days.

**Reheat:** Microwave with a splash of water or coconut milk to loosen the rice.