



### **Coconut Milk Akoho sy Voanio (Chicken in Coconut Milk)**

*A classic coastal dish from Madagascar, reflecting the island's Southeast Asian roots*

- 2 limes or lemons, zest and juice
- Salt and black pepper, as desired
- 10 chicken drumsticks or cup pieces of chicken
- 2-3 Tablespoons avocado oil or coconut oil
- 2 medium onions, finely sliced
- 4 garlic cloves, minced
- 2 Tablespoons fresh ginger, grated (or 1-2 tsp ground ginger)
- 3 plum tomatoes, seeded, diced (or 2-3 fresh tomatoes, chopped)
- 1 14 oz.) can unsweetened coconut milk (or fresh coconut milk for authenticity)
- a pinch of cayenne pepper or red chili for mild heat, optional

**Marinate the Chicken:** Rinse and pat dry the chicken pieces. Drizzle with lime/lemon juice and zest; season generously with salt, black pepper. Let marinate for 10-15 minutes while you prep the other ingredients or if desired marinate longer in the fridge for more flavor.

**Brown the Chicken:** Heat the oil in a large pot or Dutch oven over medium-high heat. Add the chicken pieces in batches (skin-side down first if using skin-on) and brown them on all sides, about 5-7 minutes per batch. Remove and set aside.

**Sauté the Aromatics:** In the same pot, add the sliced onions. Cook over medium heat until softened and lightly golden, about 5 minutes. Stir in the garlic and grated ginger; sauté for 1-2 minutes until fragrant. Watch it carefully so it doesn't burn.

**Add Tomatoes:** Stir in the diced tomatoes and cook for 5-8 minutes, stirring occasionally, until they break down into a sauce-like consistency.

**Simmer with Coconut:** Return the browned chicken to the pot, nestling it into the tomato mixture. Pour in the coconut milk and stir gently to combine. Bring to a gentle simmer, don't boil the coconut milk.

**Cook Low and Slow:** Reduce heat to low, cover partially, and simmer for 30-45 minutes, stirring occasionally, until the chicken is tender and cooked through (internal temperature 75°C/165°F). The sauce should thicken slightly. Taste and adjust seasoning with more salt, pepper, or lime/lemon juice if desired.

**Rest and Serve:** Let it rest for 5 minutes off the heat. Serve hot over plenty of steamed white rice. For a traditional touch, add sides like fresh tomato-onion salad (lasary voatabia)

Serves 4-6 | Prep time: 20 minutes | Cook time: 45-60 minutes

**Inspired Recipe** from Classic Madagascar Dish (Internet from authentic sources)

**About the Recipe:** Akoho sy voanio is a comforting, creamy Madagascar staple that highlights coconut milk and ginger, drawing from the island's Austronesian heritage. Mildly flavored and not inherently spicy, the gentle heat comes from an optional side condiment like sakay (chili relish) or a touch of chili paste. Tender chicken simmers in rich coconut sauce, then it's served with steamed white rice and simple sides such as sliced bananas or a fresh salad for a satisfying, homey meal.