

## Coxinhas



Prep: 30 mins  
Cook: 1 hr  
plus chilling



More effort



makes 14



### Ingredients

2 boneless skinless chicken breasts (300-350g)

450g floury potatoes (such as King Edward),  
peeled and quartered

2 tbsp olive oil

1 large onion, finely chopped

4 tbsp Cabana spicy malagueta marinade  
(available at [cabana-brasil.com](http://cabana-brasil.com)) or Cholula hot  
sauce

100g plain flour

2 eggs, lightly beaten

100g panko breadcrumbs

vegetable oil, for deep-frying

½ small pack flat-leaf parsley, chopped

### Method

- Step 1** Bring a pan of salted water to the boil, then reduce to a simmer. Poach the chicken very gently for 10 mins. Remove from the heat, cover and cook for 10-15 mins more until cooked through. Use a slotted spoon to remove the chicken and leave to cool. Reserve the poaching liquid.
- Step 2** Bring the liquid to the boil, add the potatoes and simmer for 15-20 mins until just tender. [Drain](#), then leave to dry out before mashing and seasoning.
- Step 3** Meanwhile, heat the olive oil in a pan, add the onion and stir over a medium-low heat for 8-10 mins. To assemble, shred the chicken

in a bowl, mix in the mash, onions and marinade, then taste and season. With damp hands, shape about 50g of mixture into a teardrop shape. Set it upright on a plate and repeat with the rest of the mixture. Coat each in flour, egg and breadcrumbs. Cover with cling film and chill for at least 1 hr.

- Step 4** Heat the vegetable oil in a deep fryer or large saucepan to 170C or until a piece of bread browns in 30 secs. Fry in batches for 3-4 mins until golden, turning once or twice. Remove and drain on kitchen paper. Serve warm with the parsley scattered over.