

Hawaiian Jerk Chicken Bowl with Coconut Lime Rice

Featuring: Auntie Jen's Caribbean Seasoning & Kiawe Smoked Sea Salt



Ingredients

For the Jerk Chicken

- 1.5 lbs. boneless, skinless chicken thighs (or breasts)
- 1.5 tbsp Aunty Jen's Caribbean Seasoning
- 1/2 tsp Kiawe Smoked Sea Salt
- 1 tbsp olive oil
- 1 tbsp lime juice
- 1 tsp honey (optional for a hint of sweetness)

For the Coconut Lime Rice

- 1 cup jasmine rice
- 1 cup coconut milk (unsweetened)
- 1/2 cup water
- 1/2 tsp Kiawe Smoked Sea Salt
- Zest of 1 lime
- Juice of 1/2 lime

Suggested Bowl Toppings

- Grilled pineapple chunks
- Pickled red onion
- Sliced avocado (sprinkled with Bamboo Jade Salt for extra umami)
- Shredded purple cabbage or mixed greens
- Mango salsa or chili-lime crema (optional)

Instructions

1. Marinate the Chicken

In a bowl, mix olive oil, lime juice, honey, Aunty Jen's Caribbean Seasoning, and Kiawe Smoked Sea Salt. Coat the chicken thoroughly and let marinate for at least 30 minutes (or overnight for deeper flavor).

2. Cook the Rice

In a saucepan, add rice, coconut milk, water, Kiawe Smoked Sea Salt, and lime zest. Bring to a boil, then reduce heat, cover, and simmer for 15–18 minutes or until rice is fluffy. Squeeze in the lime juice before serving.

3. Grill or Sear the Chicken

Grill on medium-high heat or sear in a skillet for 5–6 minutes per side, until charred and cooked through. Let rest for a few minutes, then slice.

4. Build the Bowl

Add a scoop of coconut lime rice to your bowl, top with sliced jerk chicken, and load up with your favorite toppings. Finish with a sprinkle of Bamboo Jade Salt or Red Alaea Salt for presentation and flavor.

Flavor Tips

- Want it spicier? Add a dash of Hela Wela seasoning to the chicken or use Big Haole's Pika as a finishing sprinkle.
- Try garnishing with fresh cilantro and a lime wedge for brightness.