

Caribbean Chicken with Mango Coconut Sauce

This dish is layered with sweet and savory flavors, thanks to the tropical trio of pumpkin pie spice, coconut milk and mangoes.

Prep Time: 15 minutes

Cook Time: 35 minutes

1/4 cup flour

1 tablespoon **McCormick® Paprika**

1 tablespoon plus 1 teaspoon **McCormick® Pumpkin Pie Spice**, divided

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1/4 teaspoon **McCormick® Crushed Red Pepper**

8 bone-in chicken thighs, skin removed (about 3 pounds)

1 tablespoon vegetable oil

1 cup thinly sliced red onion

1 can (14 1/2 ounces) petite diced tomatoes, undrained

1 can (14 ounces) **Thai Kitchen® Coconut Milk**

2 cups frozen mango chunks, unthawed

1. Mix flour, paprika, 1 tablespoon of the pumpkin pie spice, sea salt and red pepper in shallow dish. Coat chicken evenly on both sides in flour mixture.
2. Heat oil in nonstick 5-quart saucepan or Dutch oven on medium-high heat. Add chicken; cook 3 minutes per side or until golden brown. Remove chicken. Drain excess fat from pan. Add red onion; cook and stir 2 minutes or until lightly browned. Stir in tomatoes, coconut milk, mango and remaining 1 teaspoon pumpkin spice. Bring to boil. Return chicken to pan. Cover.
3. Bake in preheated 350°F oven 20 to 25 minutes or until chicken is cooked through. Serve with cooked rice, if desired.

Makes 8 servings.

Nutrition Information Per Serving: 357 Calories, Fat 21g, Protein 25g, Carbohydrates 17g, Cholesterol 86mg, Sodium 447mg, Fiber 3g

Coconut Tres Leches Cake

This updated "three milks cake" has a touch of exotic, thanks to coconut milk and pumpkin pie spice. Let the cake stand overnight in the refrigerator so the cake absorbs the milk mixture.

Prep Time: 20 minutes

Cook Time: 30 minutes

Refrigerate: 3 hours

- 1 cup flour
- 3 teaspoons **McCormick® Pumpkin Pie Spice**, divided
- 1/4 teaspoon salt
- 6 eggs, at room temperature, separated
- 1 cup plus 2 tablespoons sugar, divided
- 1 1/4 cups milk, divided
- 1 teaspoon **McCormick® Pure Vanilla Extract**
- 1 can (14 ounces) **Thai Kitchen® Coconut Milk**
- 1 can (14 ounces) sweetened condensed milk
- 1 cup heavy cream

1. Mix flour, 2 teaspoons of the pumpkin pie spice and salt in small bowl. Set aside. Beat egg yolks and 3/4 cup of the sugar in large bowl with electric mixer on high speed 5 minutes or until light and fluffy and doubled in volume, scraping sides of bowl occasionally. Gradually beat in 1/2 of the flour mixture, 1/4 cup of the milk, vanilla, then remaining flour mixture on low speed until well blended, scraping sides of bowl occasionally.
2. Beat egg whites in clean large bowl with electric mixer on high speed 2 minutes or until soft peaks form. Gradually beat in 1/4 cup of the remaining sugar until stiff peaks form. Stir 1/3 of the egg white mixture into the batter until well blended. Gently stir or fold in remaining egg white mixture. Pour evenly into greased 13x9-inch baking pan.
3. Bake in preheated 350°F oven 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack 5 minutes. Meanwhile, mix remaining 1 cup milk, coconut milk, sweetened condensed milk and remaining 1 teaspoon pumpkin pie spice in medium bowl until well blended. Reserve 1 1/2 cups of the milk mixture in refrigerator to serve with cake. Poke holes in warm cake with kitchen fork at 1-inch intervals, moving fork side to side to enlarge holes slightly. Pour remaining milk mixture slowly over cake. (Milk mixture will be slowly absorbed by the cake.) Cool completely. Cover.
4. Refrigerate at least 3 hours or overnight for best results. Beat cream and remaining 2 tablespoons sugar in medium bowl with electric mixer on high speed until stiff peaks form. Frost cake with whipped cream. Refrigerate until ready to serve. Pour a small amount of reserved milk mixture onto each dessert plate before placing a slice of cake on it.

Makes 24 servings.

Nutrition Information Per Serving: 202 Calories, Fat 10g, Protein 4g, Carbohydrates 24g, Cholesterol 72mg, Sodium 76mg, Fiber 0g

Mix-and-Match Spiced Mousse Minis

Mini desserts are a great way to offer variety - and a little taste of luxury - without overindulging. Use this easy spiced mousse to make 4 different mini desserts.

Prep Time: 20 minutes

Spiced Mousse:

- 4 ounces (1/2 package) cream cheese, softened
- 2 teaspoons **McCormick® Pumpkin Pie Spice**
- 1/2 cup sugar, divided
- 1/2 cup **Thai Kitchen® Coconut Milk**
- 1 cup heavy cream

1. Beat cream cheese, pumpkin pie spice and 1/4 cup of the sugar in large bowl with electric mixer on medium speed until smooth and creamy. Add coconut milk; beat until well blended.
2. Beat cream and remaining 1/4 cup sugar in another large bowl with electric mixer on medium speed until stiff peaks form. Add 1/2 of the whipped cream to cream cheese mixture; stir until well blended. Gently stir in remaining whipped cream.

Makes mousse for 12 mini desserts.

Fudge Brownie: Divide 1 1/2 cups brownie pieces (1/2-inch cubes) evenly among each of 12 (2-ounce) shot glasses. Using 2/3 cup hot fudge sauce, layer each glass with fudge sauce and Spiced Mousse. Garnish with almonds, if desired. Makes 12.

(Nutrition Information Per Serving: 264 Calories, Fat 16g, Protein 3g, Carbohydrates 27g, Cholesterol 48mg, Sodium 107mg, Fiber 1g)

Banana Cream: Spoon 1 tablespoon of coarsely crushed vanilla wafer cookies into each of 12 (2-ounce) shot glasses. Using 2/3 cup caramel sauce and 1 banana, sliced, layer each glass with caramel sauce, banana slices and Spiced Mousse. Garnish with toasted coconut, if desired. Makes 12.

(Nutrition Information Per Serving: 266 Calories, Fat 14g, Protein 2g, Carbohydrates 33g, Cholesterol 41mg, Sodium 124mg, Fiber 1g)

Strawberry Shortcake: Spoon 2 teaspoons of coarsely crushed shortbread cookies into each of 12 (2-ounce) shot glasses. Using 6 strawberries, sliced, divide strawberry slices evenly among glasses. Layer each glass with Spiced Mousse and additional 1 teaspoon crushed cookies. Garnish with fresh mint, if desired. Makes 12.

(Nutrition Information Per Serving: 202 Calories, Fat 14g, Protein 2g, Carbohydrates 17g, Cholesterol 39mg, Sodium 93mg, Fiber 0g)

Piña Colada: Mix 1/2 cup each coarsely crushed shortbread cookies, coarsely chopped toasted macadamia nuts and toasted flaked coconut. Spoon 1 tablespoon cookie mixture into each of 12 (2-ounce) shot glasses. Using 1 can (8 ounces) crushed pineapple or pineapple tidbits, drained, divide pineapple evenly among glasses. Layer each glass with Spiced Mousse and remaining cookie mixture. Garnish as desired. Makes 12.

(Nutrition Information Per Serving: 238 Calories, Fat 18g, Protein 2g, Carbohydrates 17g, Cholesterol 39mg, Sodium 98mg, Fiber 1g)