

Mango Chicken Curry

Preparation Time: 10 - 20 minutes • Cook Time: 40 minutes

Serves 4 - 6

Spice Packet Contains:

Salt, ground cumin, ground ginger, turmeric, chili powder, mustard seeds, curry leaves, cinnamon stick, cayenne pepper, almond meal **Extra packet of hot chili powder*

You Will Need:

2 onions, chopped

2 cloves garlic, crushed

2 tablespoons cooking oil of your choice

2 - 3 pounds boneless chicken thighs cut into 1 or 2-inch pieces or if you are short on time, whole, skinless legs and/or thighs

2 fresh mangos, peeled and diced or 12 oz. frozen mango pieces, thawed and mashed coarsely or 12 oz. mango puree

1 teaspoon lime juice

1 can (13.5 oz) coconut milk

Method:

In a 4 - 5 quart pot, cook the diced onions in the oil until translucent.

Add the garlic and cook for a minute more.

Turn down the heat and add the contents of the larger spice packet and the cinnamon stick. Cook for another few seconds, stirring constantly.

Add the chicken pieces and mix until coated with the onion/garlic/spice mixture.

Add the mangos or mango puree, lime juice and coconut milk. Mix together.

Simmer (on lowest heat) in the sauce, covered, stirring occasionally for 40 minutes or until the sauce has reduced to the desired thickness. Stir in additional water if sauce is too thick.

**Taste and add extra chili powder, a little at a time, if you like it hotter.*

**Tip: Begin cooking the rice while the dish simmers.*

Serve over Basmati rice with a green salad.

Enjoy!