



## *Mango Chicken*

### *Ingredients*

1 tbsp oil  
2 kg chicken  
2 tbsp butter  
1 onion chopped  
1 red pepper (capsicum) chopped  
2 cloves garlic  
1 thumb of ginger grated  
1 green chilli chopped  
1 tbsp Madras Chicken Curry Blend  
1 tomato chopped  
½ cup chicken stock  
1 mango pureed  
3 tbsp yoghurt  
1 mango diced  
¼ cup coriander (cilantro)

### *Instructions*

Heat oil in pan.  
Brown the chicken and set aside.  
Melt butter in pan (the same pan is fine).  
Add Onions and red pepper and cook until onions are soft and translucent.  
Add Garlic, ginger and green chilli.  
Add spice and fry well, for a few minutes.  
Add the tomato, chicken stock, pureed mango and yoghurt and bring to the boil then simmer for a few minutes.  
Add the diced mango and cilantro and remove from heat. Add cooked chicken in, stir well.  
Serve and enjoy.