

Mango Chicken

This savory dish features sweet mango paired with hearty chicken.



Main Dish

20 min

Total time

Easy

Difficulty

200

kcal / serving

Ingredients

- 2 pieces of boneless chicken, 1 small mango, 1/2 teaspoon chopped garlic, 2 tablespoons coconut milk, 1 tablespoon mango jam, 1/2 teaspoon turmeric, 1/4 teaspoon cayenne pepper, 1/4 teaspoon garam masala, 1 tablespoon olive oil, Salt to taste.

Steps

- 1 Heat the oil in a pan. Add garlic and cook until fragrant.
- 2 Add chicken pieces and season with turmeric, cayenne pepper, garam masala, and some salt. Fry until chicken is cooked.
- 3 Cut the mango into small cubes. Add it to the pan and cook together with the chicken.
- 4 Pour in the coconut milk and mango jam. Stir and cook for 3-4 more minutes.
- 5 Serve hot and enjoy!