

Mango Curry Chicken

A delicious and flavorful curry dish made with juicy mangoes and tender chicken.



Main Dish

30 min

Total time

Medium

Difficulty

450

kcal / serving

Ingredients

- 1 chicken breast
- 1 ripe mango
- 1 onion
- 2 cloves of garlic
- 1 tablespoon curry powder
- 1/2 teaspoon turmeric powder
- 1/2 teaspoon cumin powder
- 1/2 teaspoon coriander powder
- 1/4 teaspoon chili powder
- 1/2 cup coconut milk
- 1 tablespoon vegetable oil
- Salt and pepper to taste
- Fresh cilantro for garnish

Steps

- 1 Cut the chicken breast into bite-sized pieces.
- 2 Peel and dice the mango into small cubes.
- 3 Finely chop the onion and garlic.
- 4 Heat the vegetable oil in a pan over medium heat.
- 5 Add the onion and garlic to the pan and sauté until they become translucent.
- 6 Add the curry powder, turmeric powder, cumin powder, coriander powder, and chili powder to the pan. Stir well to combine.
- 7 Add the chicken pieces to the pan and cook until they are browned on all sides.
- 8 Add the diced mango and coconut milk to the pan. Stir well to coat the chicken and mango with the curry sauce.
- 9 Season with salt and pepper to taste.

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Reduce the heat to low, cover the pan, and simmer for about 15 minutes, or until the chicken is cooked through and the mango is soft.

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Serve the Mango Curry Chicken over steamed rice or with naan bread.

12

Garnish with fresh cilantro.