

Spicy Mango Chicken Stir-Fry

A vibrant and flavorful stir-fry dish combining tender chicken, sweet mango, and a kick of spice for a satisfying meal.


25 min

Total time

Easy

Difficulty

380

kcal / serving

Ingredients

- Ingredients for 1 person:
- 1 small chicken breast, thinly sliced
- 1/2 fresh mango, diced
- 1/2 red bell pepper, sliced
- 1/4 cup snow peas
- 2 tbsp soy sauce
- 1 tbsp honey
- 1 tsp sriracha sauce
- 1 clove garlic, minced
- 1/2 tsp ginger, minced
- Cooked rice for serving

Steps

- 1 In a bowl, mix soy sauce, honey, and sriracha sauce. Marinate chicken in the mixture for 15 minutes.
- 2 Heat a pan over medium-high heat. Add garlic and ginger, then add marinated chicken. Cook until chicken is almost done.
- 3 Add bell pepper, snow peas, and mango. Stir-fry for another 2-3 minutes.
- 4 Serve the stir-fry over cooked rice.