



Spicy Mango Chicken

Difficulty
Easy



Ingredients

- 4 tsp. Patak's Mild Curry Paste
- 1 tbsp. Patak's Hot Mango Chutney
- 2 tbsp. vegetable oil
- 4 chicken breasts, diced
- 1 medium onion, chopped
- 6 tbsp. Water
- 114g/4 oz. canned chopped tomatoes
- 1 tbsp. fresh coriander leaf, chopped

Instructions

Heat the oil and sauté the chicken until lightly browned. Add the onions and cook for 2 minutes. Stir in Patak's Mild Curry Paste, water and tomatoes. Cover and simmer for 20 minutes until the chicken is cooked through. Stir in Patak's Hot Mango Chutney and serve over rice, garnished with coriander.

