Mango Chicken Curry

Ingredients

425g can mango slices in syrup

1 tbsp olive oil

1kg chicken thigh fillets, halved

1 brown onion, sliced

1 red capsicum, seeded, thinly sliced

1 garlic clove, crushed

1 tsp finely grated ginger

1/3 cup (100g) korma curry paste

400ml can coconut milk

1/2 cup (125ml) chicken stock

Steamed basmati rice, to serve

Sliced green chilli, to serve

Lime wedges, to serve

1/3 cup coriander leaves, to serve

Method

Place the Mango Slices in a blender, discarding the syrup, and blend until pureed.

Heat half the oil in a large frying pan over medium heat.

Cook the chicken in batches for 5 minutes or until browned.

Remove to a plate. Heat the remaining oil in the same pan over medium-low heat.

Add onion and cook for 3 mins. Add capsicum, garlic and ginger and cook for a further 2 mins.

Add korma paste and cook stirring for 2 mins or until aromatic.

Stir in coconut milk, stock and pureed mango.

Return the chicken to the pan. Bring to the boil.

Reduce heat to low and cook covered for 20 mins or until chicken is cooked through.

Serve curry with steamed basmati rice, green chilli, lime wedges and topped with extra coriander leaves.