

# Mango Curry Chicken



**PREP TIME : 6 MIN**

**COOK TIME : 10 MIN**

**SERVES : 4**

## **Ingredients :**

- **4 tsp (20 mL) vegetable oil**
- **2 small boneless skinless chicken breasts, cut into 1-inch cubes (about 20 oz/566g)**
- **1 sweet red pepper, cut into thin strips**
- **1 cup (136 mL) thinly sliced ripe fresh mango**
- **1 jar (341 mL) VH Mango Chicken**
- **1/2 cup (118 mL) coconut milk**
- **6 tbsp (88 mL) chopped fresh coriander**

## **Directions :**

- 1. Heat oil in a large non-stick skillet set over medium-high heat. Add chicken; stir-fry for 3 minutes.**
- 2. Add red pepper and mango slices; stir-fry for 4 to 5 minutes longer or until chicken is no longer pink inside.**
- 3. Stir in VH Mango Chicken Sauce, coconut milk and 4 tbsp (59 mL) of coriander. Cook, stirring, for 3 minutes.**
- 4. Serve over warm rice, garnished with remaining coriander.**

**Tip: You can exchange fresh mango slices with frozen mango chunks, just thaw them slightly and pat off any excess moisture.**