

# Mango Curry Chicken



***PREP TIME : 10 MIN***

***COOK TIME : 20 MIN***

***SERVES : 4***

## ***Ingredients :***

- ***2 tbsp (30 mL) vegetable oil***
- ***1 lb (500 g) boneless, skinless chicken breasts, cubed***
- ***1 large white onion, chopped***
- ***1 jar (341 mL) VH<sup>®</sup> Mango Chicken***
- ***2 cups (500 mL) steamed jasmine rice***
- ***2 sliced green onions***

## ***Directions :***

- 1. Heat oil in a medium saucepan over medium-high heat. Add chicken and cook, stirring occasionally, for 5 minutes or until lightly browned all over. Transfer to plate.***
- 2. Add onion; cook for 5 minutes or until softened. Add 1/2 cup (125 mL) water and VH<sup>®</sup> Mango Chicken Sauce; bring to a boil. Reduce heat to medium-low; return chicken to saucepan.***
- 3. Simmer, partially covered, for 10 minutes or until chicken is cooked through and sauce is slightly thickened. Serve over steamed jasmine rice and sprinkle with green onions.***

## ***Tips:***

***Sprinkle with chopped toasted cashews, if desired.  
Substitute shrimp for the chicken.***

## ***Other Usage:***



# Mango Curry Chicken

*Stir into mayonnaise and serve with sweet potato fries for dipping.*

*Brush onto grilled salmon or grilled shrimp.*

*Serve as a dipping sauce for fried fish fingers.*