

The BBQ Baker, Out of the Ord

Mango Chicken Curry

A sweet yummy curry served with rice.

Ingredients:

- 3 x fresh mangoes, cheeked
- 1 x brown onion, sliced
- 1 x capsicum, sliced
- 2 x cloves garlic, crushed
- 2-3 chicken breasts, sliced
- 2 tbsp. fresh ginger, finely grated
- ½ tsp. ground cumin
- ½ tsp. turmeric
- ½ tsp. ground coriander
- ¼ tsp. cayenne pepper
- 1 x 440gr. coconut cream
- Garnishes: chilli and fresh coriander



Instructions:

For a BBQ or Oven baked curry

1. Pre-heat BBQ/oven to 180 degrees Celsius.
2. Cheek mango flesh and using a stick blender, blend to a puree.
3. Fry onion, capsicum and garlic, until softened, add the chicken and fry to seal the meat.
4. Place everything into a ceramic baking dish with a lid.
5. Add ginger and spices to the mango puree, blend again, then stir in the coconut cream.
6. Pour the mango mixture on top of the chicken in the baking dish, and place lid on top.
7. Bake for 2 hours.
8. Serve with rice, chopped green chilli and coriander

Notes:

Find online: [Here](#) at the BBQbaker.com