

# Mango & Coconut Chicken Curry

Now, although we all love a curry in my house, the problem is that I like it really spicy and everyone else likes it super mild. So what I have to do is make it mild then load my portion with loads of chillies. That's what you call compromise cooking hahaha.



**Serves:** 5

**Prep Time:** 10 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 1 hour

## Ingredients

- 3 tbsps of curry powder, I used mild because my family can't take the heat or you could use jerk spice.
- 5 chicken legs.
- 2 red onions, roughly sliced.
- 1 thumb piece of fresh ginger, grated.
- 2 red peppers, roughly chopped.
- 2 yellow pepper, roughly chopped.
- 400 ml of coconut milk.
- 200 ml of chicken stock.
- 2 tbsps of Worcestershire sauce.
- 200 g of mango pulp/purée.

## Method

- Into a large bowl add the curry powder along with enough oil so that you can make a paste. Add the chicken, coat and then place to one side. If possible allow this to marinate for as long as possible or even better overnight.
- Place a large pot over a high heat and brown the chicken on both sides, around 10 minutes. Remove from the pan and leave to one side.
- Next, add the onions and ginger to the pot, season and cook over a low heat for 5 minutes or till the onions start to soften.
- Return the chicken to the pot and pour over the coconut milk, stock, Worcestershire sauce and add the peppers. Bring to a boil then reduce and pop a lid on. Simmer for 40 minutes or till the chicken is cooked.
- Once the chicken is cooked pour in the mango and mix. Serve with some rice and I also like to add a few sliced chillies, some fresh coriander and an extra drizzle of mango purée.