

HOW TO MAKE

Mango chicken curry

Shopping list

- 1 red onion
- 2 TBS ghee
- 2 TBS turmeric
- 3 TBS garam masala
- 6 skinned chicken thigh sliced in thick ribbons
- 3 dry ancho chiles
- 1 can coconut milk
- 2 TBS tamarind paste
- 2 ripe mangoes
- salt
- 1 bunch cilantro

Step

1

Slice the red onion. Color it slowly in some ghee. Add the turmeric and the garam masala. Incorporate everything, then add the chicken and color on a slightly higher heat.

2

Cut the ancho chiles in smaller pieces and add them to the chicken. Add the coconut milk, the tamarind paste and the quartered mangoes. Season with salt, cover and simmer for 20 minutes.

3

Remove the lid and increase the heat for about 5 minutes to thicken the sauce. Add the chopped cilantro and serve with white rice.

What you need (serves 6)

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- 2 TBS ghee
- 2 TBS turmeric
- 3 TBS garam masala
- 6 skinned chicken thigh sliced in thick ribbons
- 3 dry ancho chiles
- 1 can coconut milk
- 2 TBS tamarind paste
- 2 ripe mangoes
- salt
- 1 bunch cilantro

Marguerite's tip

«It is highly unusual for me to write a recipe that is not at least related to French cuisine, but this curry is so delicious that I had to share...»

