



DropChef **Sticky Mango Chicken With Bombay Potatoes & Kachumber Salad**

A vibrant and flavorful dish. The chicken is coated in a sweet and tangy mango glaze, perfectly balancing juicy, sticky goodness with a hint of spice. Paired with spiced Bombay potatoes and a refreshing Kachumber salad made with cucumber, tomato, and red onion, this dish offers a delicious mix of sweet, savory, and fresh flavors in every bite.

Ingredients

- Diced Chicken Fillet
- Spring Onion
- Fresh Coriander
- Floury Potato
- Lemon
- Cherry Tomato
- Mini Cucumber
- Mango Chutney
- Ground Cumin
- Spice Mix
 - Curry powder
 - Turmeric
 - Garlic granules
 - Black Mustard Seeds
 - Ground coriander

Your Pantry

- Olive Oil

Nutritional Info

Calories: 450 kcal
Carbohydrates: 70 g
Protein: 33 g
Fat: 5 g

Allergens

Mustard (Mustard Seeds)
Sulphur Dioxide (Chutney - may also contain traces of mustard)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.

1) Preheat the oven to 200-220°C fan

2) Prepare the potatoes

Cut the potatoes into small bitesize cubes (about the size of dice). Transfer them to a roasting tray lined with parchment paper. Sprinkle over the spice mix and a drizzle of oil and mix everything together well, until all the potatoes are coated. Place them in the oven for 25-30 minutes or until crispy and cooked - make sure to toss them at the half way mark! While the potatoes cook...

3) Make the salad

Slice the cucumber in half lengthways. Scoop out the seed centre and discard. Chop the remaining cucumber into slices. Quarter the tomatoes and finely slice the spring onion (use half a spring onion per person). Finely chop the fresh coriander (conserve a little for garnish). Combine all the vegetables and coriander in a bowl and squeeze over the lemon juice. Mix well. Set aside.

4) Make the chicken

Mix the mango chutney with a little bit of water to loosen it slightly. Place a frying pan on medium heat with a drizzle of oil and once hot, add the chicken. Stir fry for 3-4 minutes or until white all around the outside and almost but not fully cooked in the middle. Add the cumin and fry for 30 seconds, then add in the mango chutney and stir fry, allowing the chutney to bubble and caramelize, coating the chicken. Once the chicken is cooked through and coated, switch off the heat.

5) Plate the dish

Plate the crispy indian-spiced potatoes and plate the chicken and salad alongside. Garnish with a little more chopped coriander if you like - enjoy!



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