

## INDIAN MANGO CHICKEN CURRY



Category: Fish and meat  
main courses

Created: on 2016-06-11  
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Total preparation time: 55  
Minutes

### INGREDIENTS FOR 4 SERVES

<b>1 teaspoon</b>	Mustard seeds
<b>1 teaspoon</b>	cumin seeds
<b>1 teaspoon</b>	fennel seeds
<b>1 teaspoon</b>	coriander seeds
<b>685 gram</b>	container sliced mango in juice
<b>400 gram</b>	coconut cream
<b>1 tablespoon (AUS 20ml)</b>	chicken stock paste
<b>40 gram</b>	tomato paste
<b>2 teaspoon</b>	white vinegar
<b>2 clove</b>	garlic
<b>2</b>	red chilli
<b>1</b>	onion halved
<b>1</b>	red capsicum cut into pieces optional
<b>1</b>	celery stalk cut into pieces optional
<b>50 gram</b>	oil
<b>1 teaspoon</b>	ginger
<b>1 teaspoon</b>	turmeric
	salt to taste
	some pepper to taste
<b>500 gram</b>	chicken cut into pieces cubed

## STEP BY STEP - PREPARATION

To see the full recipe, please [log in](#).