



Grilled mango chicken with Salad

Ingredients:

- Chicken thigh fillets - 500gms cut into cubes
- Bombay Authentics® Luxury Mango Chutney - 3 tablespoons or more if desired
- Finely chopped Parsley – as desired
- Finely chopped ginger or ginger paste (1 teaspoon)
- Salad mix - 100gms
- Salt and pepper to taste

Method:

- Cut chicken into cubes and marinade with Luxury Mango Chutney, chopped parsley and ginger
- Add salt and pepper to taste and leave to marinate for an hour (best if left covered, overnight in the fridge)
- Grill the chicken on hot plate till cooked
- Mix the grilled chicken with salad mix
- Can be served with rice or raita/paratha bread on the side or tastes great on its own

