



Spicy Mango Chicken with Couscous

Ingredients

- 1 tablespoon olive oil
- 350g chicken fillets cut into thin strips
- 2 teaspoon ground cumin
- 300ml hot chicken stock
- 150g couscous
- **3 tablespoon Bombay Authentics® Luxury Mango Chutney**
- 150g couscous
- ½ capsicum sliced
- Salt and pepper to taste
- Handful chopped coriander

Method

1. Heat 1 tablespoon olive oil in wok or frying pan.
2. Sprinkle the chicken with the ground cumin and cook until lightly golden.
3. Pour 200ml of the chicken stock over the couscous and leave until all liquid has been soaked up by the couscous.
4. Add the mango chutney to the chicken, stir well and leave to bubble for a couple of minutes.
5. Add the capsicum and the remaining chicken stock and cook for 5 minutes or until the chicken is cooked through.
6. Fluff up the couscous with a fork, stir half the coriander through the couscous and the remainder through the chicken and its ready to be served.

