



DE LOACH
VINEYARDS

The Russian River Valley Original

CHICKEN CURRY WITH ONIONS, RED PEPPERS & MANGO

SERVES 8

INGREDIENTS:

4 Tablespoons canola oil
2 onions, peeled & thinly sliced
2 red bell peppers, trimmed and cut into 1" pieces
2 ripe mangos, peeled and very coarsely chopped
1 ½ Tablespoons garlic, peeled and minced
1 ½ Tablespoons ginger, peeled and grated
1 Tablespoon Garam Masala
2 teaspoons ground turmeric
4 lb boneless, skinless chicken thighs, rinsed, quartered & patted dry
1 cup yogurt
2 cups water
4 Tablespoons cilantro, chopped
2 jalapeno peppers, quartered lengthwise
1 ½ teaspoons kosher salt
Freshly ground pepper to taste

DIRECTIONS:

Heat a large sauté pan over medium heat, add onions & peppers and cook until onions are golden, about 8 minutes. Add mango and remaining spices and cook 1 more minute. Stir in chicken and cook about 3 minutes. Add yogurt and cook until liquid thickens, about 5 minutes. Stir in remaining ingredients and reduce heat, cover and cook about 20 minutes until chicken pieces release clear juices when tested. Adjust seasonings and remove chicken to a warm bowl. Boil sauce to reduce and thicken and pour over chicken. Serve with hot cooked rice or rice and peas.

