

# Chicken Curry with Mango and Spinach Salad

When you're craving something exotic, treat your taste buds to the sweet and tangy flavors of this Indian inspired recipe.

Prep. Time:  
20 minutes

Yield:  
4 servings



## Chicken Curry Preparation

**STEP 1:** In a skillet, stir Badia Olive Oil with Badia Curry Powder for 4 minutes



1 fl. oz. Badia Olive Oil  
4 tbsp. Badia Curry Powder

**STEP 2:** Add chicken cubes and cook during 10 minutes at medium heat



4 boneless chicken breasts cut in cubes

**STEP 3:** Add onion and garlic and mix well  
Finally, add coconut milk and cook for 8 additional minutes



2 finely chopped garlic cloves  
½ red onion cut into julienne strips  
16 fl. oz. Badia Coconut Milk

## Salad Preparation

**STEP 4:** Mix together mango cubes, spinach, peanuts, red pepper and cherry tomatoes in a bowl. Season with lemon juice and Badia Olive Oil.



2 ripe mangos cut in cubes  
1 lb. baby spinach  
3 oz. chopped salted peanuts  
1 sweet red pepper cut into julienne strips  
8 cherry tomatoes cut in half

**STEP 5:** Suggested Side Dish:  
Cooked white Basmati rice.  
Place the rice on each plate, the chicken curry on top, and decorate with cilantro; serve the salad on the side.

