

# eismann

## Mango Chicken



### **Mango Chicken – 4 portions**

*30 minutes prep time*

*40 minutes cooking time*

Ingredients      8539 – Eismann Chicken Breast Fillets – defrosted – x4  
5501 – Eismann Chopped Onion – defrosted – 75g  
5314 – Eismann Sliced Mixed Peppers – defrosted – 100g  
Ricotta Cheese – 250g  
Coconut Milk – 200ml  
Green Thai Curry Paste – 1 tbsp  
Ground Black Pepper  
Avocado – 1  
Mango – 1  
Lime Juice – 2 tbsp

#### Preparation

Preheat the oven to 180C /350F / gas mark 4.

Using a sharp knife cut into the sides of the chicken breasts to make a pocket.

Dice the peppers and mix with the ricotta cheese and curry paste then season with a little black pepper.

Pack this filling into the pockets of the chicken breasts.

Place in a shallow casserole dish. Mix the coconut milk and onion and pour over the chicken breasts.

Cover in foil and bake for 35 minutes.

Peel, destone and slice the mango and roughly chop the avocado.

Uncover the chicken and lay over the sliced mango and avocado, sprinkle with lime juice and bake for a further five minutes then serve.