

# Mango Chicken

## **Ingredients**

- ★ 1 Jar Sharwood's Mango Chutney
- ★ 2 tablespoons Worcestershire Sauce
- ★ 1 tablespoon Soya Sauce
- ★ 1 tablespoon Olive Oil
- ★ 2 teaspoons Mild English Mustard
- ★ Paprika to suit
- ★ 6 chicken pieces

## **Method**

Mix all of the above ingredients together, place chicken pieces into mango marinade and marinate overnight.

Place chicken pieces along with mango marinade in the cast aluminium baking dish.

Cook uncovered for 10 minutes at 200°C.

Cover with foil and cook for a further 45 minutes at 180°C.

Uncover and cook to brown at 150°C for 10 minutes.

Mango chicken can be served with rice, vegetables, mash potato etc.