



Mango Chicken Gibleet



I really enjoy cooking with mangos! I love the flavor, and there are many things that can be done with them. When mangos were on sale at the local grocery, I bought some, intending to make something.

We had an oven stuffer roaster the other night, and I thought I could use the leftover chicken to make a new dish. After picking off the remainder of the chicken from the carcass, I realized I didn't have nearly as much chicken as I thought I would have. This is where I needed to get creative!

You will need:

- 2 mangos
- 1 large jalapeno pepper (hot!)
- 2 cloves of garlic
- 2 small shallots
- 1 tsp ground ginger
- approx 1/4 cup barbecue sauce
- approx 1/8 cup honey
- cooked or leftover chicken
- 1 package chicken giblets (if desired, I desire)

1. Put into the pan:

- 2 mangos, peeled and cut
- 1 large jalapeno pepper (hot!)
- 2 cloves of garlic (chopped)
- 2 small shallots (chopped)

2. I didn't have enough chicken, so I cooked up a package of giblets (boil in salt water for around 20 minutes) and chopped them into pieces. If you do not like giblets, you can use all chicken, but I will definitely use the giblets next time.

3. Cook the mango, hot pepper, garlic and shallot with a dash of olive oil until the mango starts to get a little soft, stirring occasionally.

Add:

1 tsp ground ginger

approx 1/4 cup barbecue sauce (or to taste!) (I used Korean BBQ sauce)

approx 1/8 cup honey

Note: I did not actually measure the BBQ sauce or honey, so these are estimations.

4. Add the chicken and giblets, and continue to cook, stirring occasionally until the mangos are done to your liking and the meat is hot and covered with flavor.

5. Serve over a bed of cooked rice (I used basmati).

This was intended to be a throw-together to use up some left-over chicken. We were so delighted with the end result that I decided to incorporate it into my dinner repertoire. I will get requests to make this again, and I will!

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