Roast Chicken and Mango Curry

Publix Apron's

Servings: 4

2 cups Deli rotisserie chicken, chopped 2 fresh mangos 1 pouch (8.8 oz) pre-cooked basmati rice 16 ounces Deli mild peach salsa 1 can (8 ounces) tomato sauce 2 tablespoons curry powder 1/3 cup plain Greek yogurt

Remove the chicken (breast only) from the bones. Cut into bite-size pieces.

Peel the mangos and cut into bite-size pieces (1 1/2 cups).

Prepare the rice following the package instructions.

Combine the chicken, mangos, salsa, tomato sauce and curry powder in a medium saucepan on medium-low heat. Cook and stir for 4 to 5 minutes or until thoroughly heated.

Remove from the heat. Stir in the yogurt until well blended.

Serve over rice.

Per Serving (excluding unknown items): 96 Calories; 1g Fat (6.7% calories from fat); 2g Protein; 24g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 374mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 1 Fruit; 0 Fat.