

## **Almond Crusted Chicken Breasts in Mango Sauce**

### **Ingredients:**

4 - chicken breasts trimmed  
2 - tblspns melted butter  
1 - 40gm packet cream of chicken soup mix  
½ cup blanched almonds, chopped

### **Sauce:**

1 – 435gm can mangoes  
½ - tspn minced ginger  
¼ - cup cream

### **Method:**

Place chicken breasts in a shallow greased baking dish  
Mix together soup mix, butter and almonds  
Divide evenly into four portions and spread over chicken  
Bake at 180°C for 20 to 25 minutes or until cooked

### **Sauce:**

Drain mangoes and reserve ¼ cup of juice  
Puree mangoes, reserved juice and ginger in a blender  
Place in a saucepan and bring to the boil, remove from heat and stir cream through

Serves 4. Preparation time 15 to 30 minutes