

CHICKEN AND MANGO POCKETS

Allergens: Wheat (gluten), milk.

Serves: Four people

Ingredients:

- 200g cooked chicken
- One ripe fresh mango or a 400g can of tinned mango.
- Two teaspoons of mayonnaise.
- One teaspoon of medium curry powder.
- A few lettuce leaves.
- Four pittas.

Equipment:

- Chopping board.
- Sharp knife.
- Measuring spoons.
- Can opener (if using the tin of mango).
- Mixing bowl.
- Mixing spoon.

Method:

1. Dice the chicken into small pieces.
2. Peel the mango and remove the stone. Chop into cubes the same size as the chicken. If using canned mango, open the can, drain away the juice and cut into cubes.
3. Mix the mayonnaise and curry powder in a bowl. Then stir in the chicken and mango.
4. Wash, dry and finely shred the lettuce leaves.
5. Warm the pitta breads in the oven for few minutes (optional).
6. Slice the pitta open, fill with the chicken and mango mixture and shredded lettuce and serve.

Storage: The chicken mixture will keep up to 24 hours in the fridge.

