

Amber's Mango Tomato Chicken



By Amber Engle
1st Place Winner Sauce Category
28th Annual Tomato & Vine Festival Tomato Cooking Competition 2019
Serves 2

2 lg/ $\frac{3}{4}$ lb/340g skin-on, bone-in chicken thighs
 $\frac{1}{2}$ med/100g red onion, sliced lengthwise into $\frac{1}{2}$ " pieces (Larry's)
1 lg/375g mango, skinned and diced (Larry's)
1 lb/450g yellow heirloom tomatoes, diced (Robledo's)
 $\frac{1}{2}$ c/15g packed basil leaves, chopped (homegrown)
+ $\frac{1}{4}$ c/8g packed basil leaves, whole
1 sm/3g devil pepper, minced (Robledo's)
2 tbs Extra Virgin olive oil (Il Fiorello Napa Estate)
Salt
Ground pepper
 $\frac{1}{2}$ c/70g Sungold tomatoes (homegrown)

Heat olive oil in a large pan on med-high. Season chicken thighs on both sides with salt and pepper. Sear chicken, skin-side down for 2 minutes, until crispy. Flip over.

Add sliced onions and stir in pan for 1 minute. Reduce heat to med-low and add mango, diced tomatoes, devil pepper, and chopped basil leaves. Cook for 30-40 minutes uncovered, stirring occasionally, until chicken is cooked and mango is very soft.

Add Sungold tomatoes and whole basil leaves, and cook for 3-5 minutes more until Sungolds are just burst.

Remove from heat and season further with salt and pepper as needed.

For more fabulous recipes from Amber, you can find her at: <http://twistsandzests.com/>