

Caribbean Chicken with Mango Coconut Sauce

This dish is layered with sweet and savory flavors, thanks to the tropical trio of pumpkin pie spice, coconut milk and mangoes.

Prep Time: 15 minutes

Cook Time: 35 minutes

1/4 cup flour

1 tablespoon **McCormick® Paprika**

1 tablespoon plus 1 teaspoon **McCormick® Pumpkin Pie Spice**, divided

1 teaspoon **McCormick® Gourmet Collection Sicilian Sea Salt**

1/4 teaspoon **McCormick® Crushed Red Pepper**

8 bone-in chicken thighs, skin removed (about 3 pounds)

1 tablespoon vegetable oil

1 cup thinly sliced red onion

1 can (14 1/2 ounces) petite diced tomatoes, undrained

1 can (14 ounces) **Thai Kitchen® Coconut Milk**

2 cups frozen mango chunks, unthawed

1. Mix flour, paprika, 1 tablespoon of the pumpkin pie spice, sea salt and red pepper in shallow dish. Coat chicken evenly on both sides in flour mixture.
2. Heat oil in nonstick 5-quart saucepan or Dutch oven on medium-high heat. Add chicken; cook 3 minutes per side or until golden brown. Remove chicken. Drain excess fat from pan. Add red onion; cook and stir 2 minutes or until lightly browned. Stir in tomatoes, coconut milk, mango and remaining 1 teaspoon pumpkin spice. Bring to boil. Return chicken to pan. Cover.
3. Bake in preheated 350°F oven 20 to 25 minutes or until chicken is cooked through. Serve with cooked rice, if desired.

Makes 8 servings.

Nutrition Information Per Serving: 357 Calories, Fat 21g, Protein 25g, Carbohydrates 17g, Cholesterol 86mg, Sodium 447mg, Fiber 3g