

Chicken with Mango and Coconut

This great super-easy idea comes from Julie's friend Batia Rabec, a certified genius when it comes to slow-cooker chicken. It makes use of a convenience product to which we are now addicted: A Taste of Thai Chicken and Rice Dinner Seasoning. If you can't find this magic little packet in your supermarket, you can buy it online at www.atasteofthai.com. We like Chaokoh brand coconut milk and Philippine brand dried mangoes. Serve this hot over steamed white or brown jasmine rice.

Cooker: Large round

Setting and Cook Time: HIGH for 1 3/4 to 2 hours

Serves 8

2 pounds boneless skinless chicken breast halves, cut strips about 1 inch wide and 4 inches long

2 (13.5-ounce) cans unsweetened coconut milk

4 tablespoons sweetened or unsweetened shredded coconut

1/2 cup Triple Sec or another orange-flavored liqueur

1 (1.75-ounce) package of A Taste of Thai Chicken and Rice Dinner Seasoning

1 1/2 cups chopped dried mango

Place the chicken in the slow cooker. Without shaking it, open the cans of coconut milk. Carefully spoon off the top third of the liquid in each can and add it to the chicken. The thick portion on the top is coconut cream; reserve the remaining coconut milk for another purpose. Add the coconut, Triple Sec, and Thai seasoning. Stir well to mix and coat the chicken. Add the mango and stir again. Cover and cook on HIGH for 1 3/4 to 2 hours.