

# Mango-Tomato Chicken

**C**HICKEN CUTLETS COOK FASTER when pounded thin. Toss **1 medium mango** (peeled, pitted, finely diced) with **1 tablespoon lime juice** and 1 teaspoon honey. Season **four 6-ounce chicken breast cutlets** (pounded  $\frac{1}{4}$  inch thick) all over with  $1\frac{1}{2}$  teaspoons kosher salt and  **$1\frac{1}{2}$  teaspoons garam masala**. In a large skillet over medium-high, heat 3 tablespoons neutral oil until just smoking. Nestle the chicken in one layer and cook until golden, 2 to 3 minutes. Flip and repeat. Set aside; tent with foil. Discard all but 1 tablespoon fat from the pan and return to medium. Add 1 yellow onion (finely chopped), 2 tablespoons water, 1 teaspoon garam masala and  $\frac{1}{2}$  teaspoon salt. Cook, scraping up any browned bits, until the onion softens, 4 minutes. Add **1 tablespoon finely grated fresh ginger** and **1 jalapeño** (stemmed, minced) and cook, stirring, until the mixture begins to stick, 1 minute. Add **1 pint grape tomatoes** (halved) and the mango. Cover and cook over medium-low, stirring once or twice, until the fruit softens, 3 minutes. Off heat, add 1 tablespoon lime juice and  **$\frac{1}{3}$  cup chopped fresh cilantro**. Taste and season with salt and black pepper. Spoon the sauce over the cutlets. ♦

