



Recipes

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Spicy Aji-Mango Chutney

Prep Time: 5 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

3 1/2 oz. Aji Amarillo Peppers (jarred or frozen) , seeds removed and diced
28 oz. Fresh Mangos , peeled and diced
4 1/2 oz. Shallots , diced
2 each Fresh Limes , squeezed
4 oz. Brown Sugar
2 fl. oz. Red Wine Vinegar
1 tsp. Salt
1/2 tsp. Pepper
2 Tbsp. Fresh Parsley , minced

Directions:

1. Add all ingredients except parsley to a medium saucepan; bring to a light simmer. Cook over medium-low heat for 30 minutes or until the chutney begins to thicken. Remove from heat and fold in minced parsley; transfer to a non-reactive storage container and cool. Reserve refrigerated.