



## 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.