



## 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.