

Recipe Card



MANGO CHUTNEY

INGREDIENTS:

2 CUPS MANGO, DICED
1/3 CUP RED ONION, DICED
1/2 CUP TOMATO, SEEDED AND DICED
1/2 CUP RED BELL PEPPER, DICED
1 MEDIUM AVOCADO, DICED
JUICE OF 2 LIMES
2 TSP FRESH MINT, CHOPPED
4 TBL BOERNE BRAND HOT SAUCE OR TO TASTE
SALT, AS NEEDED

METHOD:

COMBINE DICED MANGO, ONION, BELL PEPPER, TOMATO, MINT, LIME JUICE AND BOERNE BRAND HOT SAUCE IN A NON-REACTIVE BOWL AND MIX WELL. ALLOW TO SIT FOR 10 MINUTES. GENTLY FOLD IN THE DICED AVOCADO. ADJUST SEASONING WITH SALT IF DESIRED.

RECOMMENDATIONS:

USE THIS CHUTNEY WITH GRILLED SALMON, SHRIMP, OR CHICKEN

BOERNE
BRAND

TEXAS STYLE HOT SAUCE™