

Mango Chutney

Swick

Makes 2 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Preparing the Chutney

- 1 cup Mango Fruit Paste
- 3/4 cup fresh mango, diced
- 1 tbsp fresh ginger, minced
- 1 tsp fresh red chilies, seeded and minced
- 2 tbsp red onion or shallot (or to taste), sm dice
- 2 tbsp fresh cilantro, coarsely chopped
- 1 lime, juiced

Prepare the Fruit Paste (using mango as the dried fruit) and place in small bowl.

To prepare the chutney add all the ingredients and combine well.

Store in a sealed container in the refrigerator.

This Fresh Mango Chutney goes particularly well with these [Samosa Burgers](#).

This recipe was inspired by super talented Chad Sarno from [Wicked Healthy Food](#).