

Mango, lime and coriander chutney

Recipe for 4 persons

Description

A great condiment full of freshness that goes well with any grilled meat.

Note

If you enjoy eating spicy, feel free to replace the jalapeno with the hot pepper of your choosing or your favorite hot sauce.

Ingredients

Chutney

- 1 Unit(s) Lime
- 5 Sprig(s) Coriander
- 5 Sprig(s) Parsley
- 2 Unit(s) Green onion
- 1 Unit(s) Yellow mango
- 2 Clove(s) Garlic
- 1 Unit(s) Jalapeno pepper

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **20 mins**

Preparation

Rinse and pluck the fresh herbs.

Peel the garlic and remove the germ.

Finely slice the green onion.

Cut the mango and jalapeno into small cubes.

Squeeze the lime and set the juice aside.

Chutney

In a food processor or blender, combine all of the ingredients with the exception of the mango and jalapeno. Blend until uniform and then combine all of the ingredients in a mixing bowl. Season to taste with salt and pepper.

Bon appétit!