

DRIED MANGO CHUTNEY



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Recipe 

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Ingredients:

1 cup dried mango (chopped)

1/4 cup apple cider vinegar

1/4 cup brown sugar

1/4 teaspoon ground cinnamon

1/4 teaspoon ground ginger

1/2 tsp salt

1 tbs finely chopped coriander

1/4 teaspoon chili flakes (optional)

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Instructions:

Combine all ingredients, except the finely chopped coriander in a saucepan over medium heat.

Stir occasionally and simmer for 20-30 minutes until the chutney thickens.

Turn off the pot and add the chopped coriander.

Allow it to cool, then store it in an airtight jar in the fridge.

Serve with grilled meats, rice, or as a dip with crackers.

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