

# 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!**