

# Panasonic Cooking

## Mango Chutney

*Delicious as a spread or dip, this mango chutney is easy to make!*

### Ingredients:

3 large / 4 cups (640 g) mango, peeled and chopped

1 small / 1/2 cup (90 g) red onion, chopped

1/3 cup (57 g) red pepper, chopped

2/3 cups (130 g) brown sugar

1/3 cup (100 ml) cider vinegar

1/4 cup (30 g) golden raisins, chopped

1 oz (28 g) ginger, chopped

1 tbsp (3 g) curry powder

1 tsp (1 g) chili flakes

1 1/2 tsp (7 g) salt

### Directions:

1. Combine all ingredients in a bowl, mix well. Transfer to the multi cooker pan.
2. Select the Compote setting, adjust the timer to 20 minutes, press Start. After the beep, remove from multi cooker and refrigerate. Serve cold with Indian appetizers, on sandwiches or puree it and glaze your roasted chicken or turkey.