



Chipotle Chicken Mini Empanada with Mango Chutney

Chipotle Chicken Mini Empanadas are served with a sweet and savory mango chutney.

Yield: 6 servings



Ingredients:

18 Each - **Chipotle Chicken Mini Empanadas [4161065]**, Prepared According To Package Directions

1½ Cup - Mango, Diced

½ Cup - Raisins

½ Cup - Onion, Chopped

½ Cup - Bell Pepper, Chopped

½ Cup - Brown Sugar

¼ Cup - Apple Cider Vinegar

¼ Cup - Water

1 Tbsp - Ginger, Grated Fresh

½ Tsp - Cinnamon, Ground

¼ Tsp - Cloves, Ground

¼ Tsp - Red Chile Flakes

½ Tsp - Salt

Directions:

1. In a large saucepan, heat the oil over medium heat. Add the chopped onion and bell pepper. Cook for about 5-7 minutes, stirring occasionally, until they soften.
2. Add the chopped mangoes and raisins to the saucepan, and stir everything together.
3. Stir in the brown sugar, vinegar, water, ginger, cinnamon, cloves, chile flakes, and salt. Mix well to combine all the ingredients.
4. Bring the mixture to a simmer over medium heat. Once it starts simmering, reduce the heat to low. Let it cook for about 10 minutes, stirring occasionally. The chutney should thicken and the mango pieces should become tender.
5. Once the chutney has thickened, remove from heat and let it cool to room temperature.
6. While the chutney is cooling, prepare **Chipotle Chicken Mini Empanadas** according to package instructions and serve immediately.

Eat Well, Live Well.

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