



Total Time
15 MIN.

Serving & Size
1/4 CUP (2 FL OZ)

Difficulty
EASY

Made with lemongrass and jalapeño, this versatile salsa delivers the heat.

Yields
86

Nutrition Facts	
Serving Size	1/4 CUP (2 FL OZ)
Amount Per Serving	
Calories 52	
% Daily Value	
Total Fat 3g	5%
Saturated Fat 2.3g	12%
Cholesterol 0mg	0%
Sodium 329mg	14%
Total Carbohydrate 7.6g	3%
Dietary Fiber 1.7g	7%
Protein 0.4g	1%
Vitamin A 2%	Vitamin C 5%
Calcium 2%	Iron 3%

INGREDIENTS

	WEIGHT	MEASURE
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	Pace® Chunky Salsa- Mild	1 containers
lime, juiced and zested		9 ea.
garlic, peeled, roasted		5/8 cups
lemongrass paste		31/50 cups
cilantro, chopped		1 cups
jalapeño pepper, seeded, diced		9 ea.
coconut, shredded, toasted		1 665/997 cups
mint, minced		1 665/997 cups
unsweetened coconut milk		3 1/4 cups

TIP

This chutney grows hotter as it rests so let sit if more heat is desired.

Use this for stuffing, to top chicken, fish, pork, flank steak or use it as a garnish.

- INSTRUCTIONS**
- Place all ingredients in a bowl except the coconut milk. Mix well.
 - Add the coconut milk 1/4 cup at a time. All 3 1/4 cups might not be required – use just enough milk for flavor but do not make mixture too wet.
 - Serve cold or at room temperature.