

Instant Pot Apple Mango Chutney

Savannah · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

55 mins

Description

Try this tasty and colorful vegan apple mango chutney seasoned with cinnamon cardamom and chili Its just so simple and easy to make in your Instant Pot

Ingredients

- - 4 cups mango - peeled
- seeded and diced - 2 cups apples - peeled
- cored and chopped - 1 ¼ cups white sugar - 1 cup cider vinegar - 1 (1 inch) piece fresh ginger root
- minced - 1 teaspoon sea salt - 1 teaspoon paprika - 1 teaspoon chili flakes - 1 teaspoon cinnamon - 4 green cardamom pods - 4 whole cloves - ½ teaspoon ground black pepper - 1 bay leaf

Instructions

1. Combine mango
2. apples
3. sugar
4. vinegar
5. ginger
6. sea salt
7. paprika
8. chili flakes
9. cinnamon
10. cardamom
11. cloves
12. pepper
13. and bay leaf in a multi-functional pressure cooker (such as Instant Pot). Close and lock the lid. Select high pressure according to manufacturer's instructions; set timer for 12 minutes. Allow 10 to 15 minutes for pressure to build. Release pressure carefully using the slow-release method according to manufacturer's instructions
14. about 10 minutes. Release remaining pressure using the quick-release method
15. about 5 minutes. Unlock and remove the lid. Select Saute function; cook until chutney has thickened
16. about 10 minutes. Let cool completely before storing in sterilized jars.