

# STICKY MANGO CHICKEN SKEWERS

## SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR  
SPICY CAJUN MIX



## INGREDIENTS

**6 Chicken thigh fillets, trimmed and cut into 2cm/1" pieces**

**1 mango, peeled, stoned and finely chopped**

**1 small avocado stoned, peeled and finely chopped**

**2 spring onions thinly sliced**

**2 tbsp lime juice**

**1 tbsp Saveur Mango, Apricot, & Strawberry Balsamic Vinegar**

**1 tsp Saveur Spicy Cajun Mix**

**¼ cup finely shredded mint**

## STICKY MANGO MARINADE

**1 mango stoned, peeled and coarsely chopped**

**2 tbsp Saveur Mango, Apricot, & Strawberry Balsamic Vinegar**

**1 tbsp Saveur Spicy Cajun Mix**

**1 tbsp tomato paste**

## INSTRUCTIONS

To make the sticky mango marinade, place all marinade ingredients into a blender and blend until smooth.

Place chicken in a bowl. Pour marinade over and toss to combine. Cover with plastic wrap. Place in the fridge for 1 hour to allow flavors to infuse.

Thread chicken evenly among 12 skewers. Heat a BBQ or grill on medium. Cook the skewers turning every 10 mins. or until cooked through. Transfer to a plate and cover with foil. Set aside for 5 mins. to rest.

Combine mango, avocado, spring onion, lime juice, mint, Saveur Mango, Apricot & Strawberry Balsamic Vinegar and Saveur Spicy Cajun Mix.

Serve chicken skewers with mango salsa.



# JAMBALAYA

## SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR  
SPICY CAJUN MIX



## INGREDIENTS

**2 tbsp olive oil/ghee**  
**150g/5.3oz chorizo sausage, sliced**  
**2 cloves garlic, crushed**  
**1 onion, chopped**  
**1 red capsicum pepper seeds removed, diced**  
**1 green capsicum pepper seeds removed, diced**  
**2 tbsp *Saveur Spicy Cajun Mix***  
**1½ cups long grain white rice**  
**2 cups passata or canned crushed tomatoes**  
**1½ cups chicken stock**  
**500g/1lb green prawns/shrimp peeled, deveined, tails intact**  
**3 tbsp chopped flat leaf parsley**  
**6 shallots sliced**  
**Salt to season**  
***Saveur Mango, Apricot, & Strawberry Balsamic Vinegar***

## INSTRUCTIONS

Heat oil/ghee in a large fry pan over medium high heat and fry chorizo until golden on both sides. Transfer to a plate and set aside. Add garlic, onion and capsicum peppers to pan and cook for 3 mins, then add Saveur Spicy Cajun. Return chorizo to pan and stir in the rice, passata and stock. Season well.

Bring to boil then reduce heat to low and simmer for 20 mins. Add prawns, cover and cook for an additional 5 mins. Add the parsley and stir well.

Place in serving bowls and garnish with shallots.

Note: add more or less Saveur Spicy Cajun Mix to your desired level of spiciness. Add a drizzle of Saveur Mango, Apricot & Strawberry Balsamic Vinegar to dish for extra flavour and to cool some spice.



# MINI MANGO CHEESECAKES

## SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR



## INGREDIENTS

**1 ½ cups cashews**

**½ cup pistachios**

**½ cup shredded coconut**

**4 fresh dates, pitted, chopped**

**270ml/9oz can coconut cream**

**½ mango, stoned, peeled, chopped  
(about ½ cup)**

**2 tbsp coconut oil melted**

**2 tbsp maple syrup**

**2 tbsp *Saveur Mango, Apricot, &  
Strawberry Balsamic Vinegar***

**Extra chilled coconut cream, whipped  
to serve**

**Extra chopped mango to serve**

**Strawberries to serve**

**1 tbsp *Saveur Mango, Apricot, &  
Strawberry Balsamic Vinegar*  
to marinate fruit**



## INSTRUCTIONS

Note: this recipe is dairy and gluten free.

Place cashews in a large bowl. Cover with cold water; set aside for 4 hours or overnight to soak.

Grease a 12 hole, ½ cup silicon muffin pan. Place pistachios and shredded coconut in a food processor and process until finely chopped. Add the dates and process until very finely chopped and mixture is firm. Spoon evenly among the prepared holes as the base. Use the back of a spoon to smooth the surface. Place in the freezer for 30 mins. to set.

Drain cashews and place in a blender with coconut cream, chopped mango, coconut oil, maple syrup, Saveur Mango, Apricot & Strawberry Balsamic Vinegar. Blend until very smooth and creamy. Divide evenly among the bases in the pan. Smooth the surface. Place in the freezer for 3 hours or until firm.

Place chopped mango and strawberries for garnish in a bowl with Saveur Mango, Apricot & Strawberry Balsamic Vinegar. Place in fridge until ready to serve.

Remove cheesecakes from the freezer. Let thaw for 5 mins. before transferring to serving platter. Set aside for 10 mins. (or less depending on temp) to soften slightly.

Top with extra coconut cream, mangos and strawberries.

# MANGO AND STRAWBERRY YOGURT ICE BLOCKS



## SAVEUR PRODUCT USED

MANGO, APRICOT & STRAWBERRY BALSAMIC VINEGAR

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## INGREDIENTS

**½ medium mango, stoned, peeled  
coarsely chopped (about 1 cup)**

**2 cups vanilla or coconut flavored yogurt**

**1 cup strawberries**

**2 tbsp *Saveur Mango, Apricot, &  
Strawberry Balsamic Vinegar***

## INSTRUCTIONS

Place the mango and ½ the yogurt + 1 tbsp Saveur Mango, Apricot & Strawberry Balsamic Vinegar in a blender and blend until smooth, transfer to a jug or bowl.

Place the strawberries, yogurt and 1 tbsp Saveur Mango, Apricot & Strawberry Balsamic Vinegar in a clean blender, blend until smooth. Transfer to another jug or bowl.

Pour ½ the mango mixture among ten ½ cup ice block molds. Top with half the strawberry mixture. Continue layering with the remaining mango mixture then strawberry mixture to finish. Insert stick in each ice block; place in freezer for 3 hours or until firm.

