

Did You Know...

Chipotle Mango Seasoning is a blend of ingredients including chipotle chili pepper and mango powder.

Perfect for chicken and fish, Chipotle Mango Seasoning is slightly sweet with delicious smoky flavour.

Try it on veggies, as a rub for chicken wings, or blended in cream cheese on a bagel for a kick.



Find our archive of recipes and other spicy resources by scanning the QR code.



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**TBPL
Spice Club**
Spice of the Month:
**Chipotle Mango
Seasoning**

Chipotle Mango Slaw

Ingredients

- 4 cups Cabbage - finely shredded
- 1/2 cups Julienne red pepper and red onion
- 1 cup Carrot - in ribbon slices
- 1 tbsps Chipotle Mango Seasoning
- 1 tbsps Rice wine vinegar
- 1 tsps Sesame oil and vegetable oil
- 1 Lime - juiced
- 1/2 tsps Sugar
- 1/4 cup Slivered green onions

Directions:

- In a large bowl combine all ingredients, mix well. Cover and refrigerate until required.



Chipotle Mango Chicken Thighs

***Recipes found at clubhouse.ca**

Ingredients

- 6 bone-in chicken thighs, about 2 1/2 pounds (1.25 kg)
- 2 tablespoons extra-virgin olive oil, divided
- 3 tablespoons Chipotle Mango Seasoning, divided
- 1 medium sweet onion, halved and cut into 8 wedges
- 2 cups fresh peach wedges
- 1 cup chicken stock
- 1 tablespoon liquid honey

Directions:

- Brush chicken with 1 tablespoon of the oil. Sprinkle with 2 tablespoons of the Seasoning.
- Grill chicken over medium-high heat about 4 minutes per side or until browned. Remove chicken from grill. Set aside.
- Heat remaining 1 tablespoon oil in large cast iron skillet on the grill. Add onions and peaches to skillet; cook and stir until they begin to brown slightly, about 2 minutes. Add chicken to skillet, nestling them among the onions and peaches.
- Mix stock, honey and remaining 1 tablespoon of Seasoning. Pour over chicken. Cover pan or close grill. Simmer 30 minutes or until chicken is cooked through and liquid is mostly absorbed, stirring occasionally.

