



Total Time
35 MIN.


Serving & Size
1 SERVING (3 TBSP)

Difficulty
EASY

Mango fruit is made into a reduced syrup and blended into mayonnaise along with Pace® Picante Sauce, lemon, vinegar and cilantro for a lush dressing or dip.

Yields
24

Nutrition Facts	
Serving Size	1 SERVING (3 TBSP)
Amount Per Serving	
Calories 52	
% Daily Value	
Total Fat 2.3g	4%
Saturated Fat 0.4g	2%
Cholesterol 2mg	1%
Sodium 137mg	6%
Total Carbohydrate 7.9g	3%
Dietary Fiber 0.6g	2%
Protein 0.2g	0%
Vitamin A 2%	Vitamin C 11%
Calcium 0%	Iron 0%

INGREDIENTS	WEIGHT	MEASURE
mango, peeled, pitted, diced	21 oz.	3 cups
sugar		33/100 cups
champagne vinegar		33/100 cups
water		33/100 cups
light mayonnaise		1 cups
 Pace® Picante Sauce- Medium		1/2 cups
lemon juice		3 tbsp.
lemon zest		2 tsp.
jalapeño pepper, seeded, minced		2 tsp.
cilantro, minced		1/4 cups
salt		1 pinches
black pepper		



INSTRUCTIONS

1. In saucepan heat mango, sugar, vinegar and water to a boil over a medium-high heat; reduce heat and simmer 10 minutes. Remove from heat and cool to room temperature. Process in a food processor or with an immersion blender just to puree roughly. Hold.
2. In a bowl whisk together mayonnaise, PACE® Picante Sauce, lemon juice and zest and jalapeno until smooth. Combine with reserved, cooled mango mixture whisk until thickened and smooth.
3. Stir in cilantro and adjust seasonings. Cover and refrigerate. CCP: Refrigerate below 40°F. at least 2 hours before using as directed.
4. Serve as a dip for chips, vegetables, crackers or tortilla chips as well as a spread for sandwiches and a dressing for salads.