

Cranberry Prosecco Chutney

Yield: 4 min
Total Time: 78 min

Recipe from: <https://www.recipeschoose.com/recipes/prosecco-sauce-recipe-for-christmas-pudding>

Ingredients:

- 1 tablespoon avocado oil 1 tbsp.
- 1/4 cup diced shallot from about 1-2 large shallots
- 1/2 teaspoon fine sea salt
- 1 teaspoon yellow mustard seeds
- 1/2 teaspoon red pepper flakes
- 1/2 cup prosecco or white wine vinegar
- 1/4 cup honey
- 2 cups dried cranberries divided
- 1 teaspoon Dijon mustard

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 36 grams
3. Fat: 4 grams
4. Fiber: 1 grams
5. Protein: 1 grams
6. Sodium: 300 milligrams
7. Sugar: 30 grams

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