

# South African Chutney Chicken - Biltong St Marcus

Yield: 5 min  
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/chutney-sauce-recipe-south-africa>

## Ingredients:

- 6 chicken breasts
- 1 cup cream
- 1 cup chutney fruit, I used Mrs Balls Chutney
- salt
- pepper
- 1 mushrooms punnett, chopped, about 2 cups sliced mushrooms
- 1 onion sliced
- 2 tablespoons cooking oil
- 3 tablespoons gravy powder
- 1 sprig thyme optional

## Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 50 grams
3. Cholesterol: 210 milligrams
4. Fat: 25 grams
5. Fiber: 2 grams
6. Protein: 60 grams
7. SaturatedFat: 10 grams
8. Sodium: 520 milligrams
9. Sugar: 32 grams

---

Thank you for visiting our website. Hope you enjoy South African Chutney Chicken - Biltong St Marcus above. You can see more 19 chutney sauce recipe south africa Taste the magic today! to get more great cooking ideas.