

SIDE DISH

Hot Mango Chutney Baked Beans

26 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
31 min	20 min	11 min	10	\$1.56	311 kcal

Hot Mango Chutney Baked Beans requires roughly 31 minutes from start to finish. This gluten free and dairy free recipe serves 10 and costs \$1.56 per serving. One serving contains 332 calories, 4g of protein, and 8g of fat.

Ingredients

- ☐ 8 slices bacon slices
- ☐ 2 teaspoons hot sauce
- ☐ 9 oz hot mango chutney
- ☐ 1 large sweet onion, chopped
- ☐ ¼ cup firmly packed brown sugar
- ☐ 3 pickled jalapeño peppers, seeded and chopped
- ☐ 1 cup molasses
- ☐ 53 oz pork and beans in tomato sauce, drained
canned

EQUIPMENT Frying pan, Paper towels, Oven, Baking pan, Slotted spoon

Method

- 1

Preheat oven to 32
- 2

Cook bacon in a large skillet over medium-high heat 5 to 7 minutes or until crisp; remove bacon, and drain on paper towels, reserving 1 tsp. drippings in skillet. Crumble bacon.
- 3

Saut onion in hot drippings 3 to 4 minutes or until tender.
- 4

Stir together onion, pork and beans, and next 5 ingredients; spoon into a lightly greased 13- x 9-inch baking dish. Top bean mixture with bacon.
- 5

Bake at 325 for 45 to 50 minutes or until bubbly.

6 Serve with a slotted spoon.

Nutrition per serving

311

KCAL

4 g

PROTEIN

8 g

FAT

59 g

CARBS

Saturated Fat

2.4 g · 15% of daily needs

Fibre

3 g · 12% of daily needs

Sugar

50.1 g · 56% of daily needs

Sodium

875 mg · 38% of daily needs

Cholesterol

11.6 mg · 4% of daily needs

Vitamin C

19.9 mg · 24% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/hot-mango-chutney-baked-beans-145612