



Culinary Inspiration from IFI

Featuring: AVO Lafiness Oil Based Marinades - Ideal for pouring, brushing or rubbing in..

Stuffed Chicken Breast With Cream Cheese & Mango Chilli Marinade

A fruity well balanced flavour profile with pieces of mango and pineapple. Paprika, curry spices and chilli complement the sweetness.

Ingredients

- 12 Chicken Breasts
- 360g AVO Lafiness Mango Chilli Marinade plus and extra 2 tablespoons Lafiness Mango Chilli Marinade
- 200g Soft Cream Cheese e.g. Philadelphia
- 1 Large Green Chilli for garnish
- Desiccated Coconut for garnish

Method

- Finely chop or slice the green chilli. Set aside with the desiccated coconut.
- Create a pocket in each chicken breast by slicing along the side of the breast.
- Mix the cream cheese with the two tablespoons of AVO Lafiness Mango Chilli marinade. Season generously with cracked black pepper.
- Stuff the chicken breast with the mixed cream and marinade mixture.
- Place on display tray and brush with AVO Lafiness Mango Chilli marinade. Add a little more marinade to enhance appearance, flavour and succulence.
- Garnish with finely chopped green chilli and sprinkle with desiccated coconut.

Cooking & Serving Suggestion Top Tips!

- Suitable for oven cooking - Preheat the oven to Gas mark 4, 180°C, 350°F. Bake for 40 - 45 minutes. Please ensure that the chicken breast is fully cooked through.
- On the barbecue - Place chicken breasts in heat proof foil or a foil tray. Barbecue until fully cooked.

Always ensure that food is handled correctly and cooked thoroughly.

Serving Suggestions

Summer Eating - Thai Sticky Rice. Exotic fruit and vegetable salad.

Winter Warmer - Wok fried vegetables. Fried Rice.

An alternative

Why not try AVO Lafiness Bangkok Marinade instead? A delightful blend of flavours that are synonymous with Thai and South East Asian cuisine.

All AVO Lafiness marinades are Free from MSG, HVP, allergens and yeast extract