

**AVO Chilli Cheese Sauce is vibrant and spicy with a great visual appeal. Our new Chilli Cheese Sauce will make a statement in your counters!**



**RECIPE CARD**



## Chilli Cheese

### BEEF QUESADILLA

**AVO Chilli Cheese Sauce**  
**Beef Mince**  
**Chorizo**  
**Regular Tortilla Wraps**  
**Grated Mozzarella**

 **OVEN 15-20 MINS**

 **GREAT WITH CORN**

1. Add 500g **beef mince**, 50g finely diced **chorizo** and 50g **grated mozzarella** to mixing bowl and mix well.
2. Add 100g **AVO Chilli Cheese Sauce** to mixture and stir through.
3. Cover half of the **regular tortilla wrap** with 1cm of the chilli cheese beef mixture.
4. Fold over **tortilla wrap** to create a semi-circle and then slice in half.

## Chilli Cheese

### CAULIFLOWER CHEESE

**AVO Chilli Cheese Sauce**

**Cauliflower**

**Spring Onion** (*garnish, optional extra*)

**Chilli Flakes** (*garnish, optional extra*)

 **OVEN**

 **GREAT AS A SIDE**

1. Take your whole **cauliflower** and chop into florets, removing the main stem.
2. Add 30% **AVO Chilli Cheese Sauce** and mix through, ensuring to evenly coat all of the **cauliflower**.
3. Portion into aluminium foil trays for a convenient side dish!
4. Sprinkle thinly sliced **spring onions** and **chilli flakes** over the cauliflower cheese for garnish and visual appeal.

 For allergen information, please refer to the relevant product specification.

