



RECIPE CARD

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!



Chilli Cheese

BEEF TORTILLA BOATS

AVO Chilli Cheese Sauce

Beef Mince

Sweetcorn

Black Beans

Tortilla Boat Shells

Doritos

Grated Mozzarella

French Mustard

Fresh Chilli (*garnish, optional extra*)

Parsley (*garnish, optional extra*)



OVEN 20-25 MINS



GREAT WITH CORN

1. Add 600g **beef mince**, 50g **sweetcorn**, 50g **black beans** and 100g **AVO chilli cheese sauce** to bowl and mix well.
2. Divide mixture and portion between 8 **taco boat shells**.
3. Sprinkle crush **doritos** or similar on top and then sprinkle with **grated mozzarella** cheese.
4. Squeeze **french mustard** across the top.
5. Finish with sliced **fresh chilli** and chopped **parsley**.

Chilli Cheese

CHICKEN BREASTS

AVO Chilli Cheese Sauce

Chicken Breasts

Fresh Chilli

Chilli Flakes

Parsley



OVEN



GREAT WITH PASTA

1. Place **chicken fillets** into display bowl or aluminium foil trays.
2. Pour over 30-40% **AVO Chilli Cheese Sauce**.
3. Thinly slice some **fresh chilli** and place on top, along with **chilli flakes** and chopped **parsley** for added visual effect.

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

