



Chilli Cheese

CHICKEN ENCHILADAS



INGREDIENTS

AVO Chilli Cheese Sauce

AVO Tomato Salsa Lafiness Marinade

Chicken Breasts

Red and Yellow Peppers

Tortilla Wrap

Fresh Chillis (*garnish, optional extra*)

Parsley (*garnish, optional extra*)



METHOD

1. Slice **chicken breasts** and **red & yellow pepper** into thin strips and marinade with 8% **AVO Tomato Salsa Lafiness**.
2. Place mixture onto **tortilla wrap** and roll up.
3. Place the rolled up tortillas into aluminium foil trays either whole or sliced in half.
4. Coat tortillas with **AVO Chilli Cheese Sauce** just leaving the ends exposed (*this will ensure the tortilla wraps don't burn when cooking*).
5. Thinly slice **red and green chillis**, chop the **parsley** and sprinkle across the top for extra visual appeal.



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



OVEN



SERVE WITH MEXICAN RICE

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!

Creamy and cheesy with flecks of chilli. The perfect addition to Tex Mex dishes!