

AVO Creamy Peppercorn sauce is a delightful balance of richness and creaminess with a spicy kick from the whole peppercorns. A classic sauce with a velvety and smooth texture packed with delicious flavour.



RECIPE CARD



## Creamy Peppercorn

CHICKEN & BLACK PUDDING

AVO Creamy Peppercorn Sauce  
AVO Lafiness Pink Peppercorn Marinade  
Chicken Breasts  
Smoked Streaky Bacon  
Black Pudding  
Parsley (*optional extra for garnish*)



OVEN



SERVE WITH GREENS

1. Slice **chicken breast** open along the length creating a pocket.
2. Add 100g piece of **black pudding** into middle of chicken breast and fold over.
3. Wrap with **smoked streaky bacon** covering the exterior of the **chicken breast**.
4. Brush bacon with **AVO Lafiness Pink Peppercorn Marinade**.
5. Place on bed of **AVO Creamy Peppercorn Sauce** in foil tray.
6. Sprinkle with fresh chopped **parsley** for garnish.

## Creamy Peppercorn

CHICKEN FILLETS

AVO Creamy Peppercorn Sauce  
Chicken Fillets  
Parsley (*optional extra for garnish*)




OVEN



GREAT WITH RICE

1. Place **chicken fillets** in either counter display bowl or aluminium foil tray.
2. Pour over **AVO Creamy Peppercorn Sauce** at application rate of 30-40%.
3. Chop fresh **parsley** and sprinkle over to garnish.



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