

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 & MUSHROOM

AVO Creamy Peppercorn Sauce



OVEN

Chicken Breast

Closed Cup or Chestnut Mushrooms



SERVE WITH PASTA

Pancetta or Smoked Streaky Bacon

Red Onion

Parsley (optional extra for garnish)

1. Dice 1.4kg **chicken breast** into medium sized pieces.
2. Slice 200g **pancetta/smoked steaky bacon** into small pieces.
3. Slice **300g closed cup/chestnut mushrooms** and finely dice 1 **red onion**.
4. Add all components to mixing bowl and add **800g AVO Creamy Peppercorn Sauce**.
5. Place in either display bowl for the counter or portion into aluminium foil trays for multideck.
6. Chop some fresh **parsley** and sprinkle on top for garnish.

Creamy Peppercorn

MUSHROOMS

AVO Creamy Peppercorn Sauce



OVEN


Closed Cup or Chestnut Mushrooms



GREAT WITH STEAK

1. Slice **closed cup or chestnut mushrooms** into small chunks.
2. Add 30% **AVO Creamy Peppercorn Sauce** to mushrooms and mix well.
3. Portion into aluminium foil trays for a great vegetable side dish that customers can easily grab off the shelves.



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