AVO Lafiness Tomato Salsa Butchers' Marinade is a sophisticated, spicy taste of tomato, chilli, paprika, cumin and fine herbs. The combination of flavours in this marinade give it a very similar flavour profile to Harissa.





Harissa Stuffed

FETA & TOMATO CHICKEN FILLET

AVO Tomato Salsa Lafiness
Chicken Fillet
Streaky Bacon
Feta Cheese
Sundried Tomato
Coriander (garnish, optional extra)



OVEN



GREAT WITH SALAD OR WEDGES

- 1. Cut a decent size pocket into the length of the chicken fillet and place the sundried tomato and a chunk of feta cheese inside and fold over.
- 2. Wrap the stuffed chicken fillet with **streaky bacon**, plain or smoked.
- 3. Lightly brush over the entirety of the product with **AVO Tomato**Salsa Lafiness.
- 4. Finish with a sprinkle of fresh chopped coriander.

Harissa Chicken

TRAY BAKE WITH POTATO

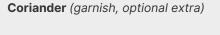
AVO Tomato Salsa Lafiness Chicken Thigh Cherry Tomato New Potato



OVEN



SERVE WITH
CHARRED GREENS



- Prepare your cherry tomato and new potato by slicing into even sized chunks.
- 2. Place in bowl and add **6% AVO Tomato Salsa Lafiness**, mix thoroughly until evenly coated.
- 3. Marinade **chicken thighs** with **8% AVO Tomato Salsa Lafiness** separately from your veg mix.
- 4. Place veg mix in bottom of tray and place marinated **chicken thighs** on top.





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