

**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.



RECIPE CARD



## 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**

**Coriander** (*garnish, optional extra*)



OVEN



SERVE WITH  
CHARRED GREENS

1. 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. Marinate **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.