

Created by butchers and meat technologists from the finest quality ingredients, this AVO Teriyaki Sauce is a sweet and tangy soy-based sauce and is an excellent representation of the Japanese Classic.



RECIPE CARD



Teriyaki

STUFFED CHICKEN FILLETS

AVO Teriyaki Sauce
Chicken Breast
Spring Onion
Pak Choi
Ginger
Coriander
Red Chilli



RICE, NOODLES,
RAMEN BOWL



OVEN

1. Peel and finely dice/crush the **ginger** and set aside.
2. Slice the **spring onions** and **pak choy** into three equal pieces.
3. Butterfly the **chicken breast** and lay open ready to fill with prepared vegetables.
4. Stuff with the prepared **ginger**, **spring onion** and **pak choy** evenly and fold over the **chicken breast**.
5. Add to either a foil tray or counter display tray and pour over the **Teriyaki Sauce**.
6. Top with sliced **red chilli** and **coriander** for enhanced flavour and visual!

Teriyaki

BEEF STIR-FRY

AVO Teriyaki Sauce

Beef Skirt

Red Peppers

Red Onion

Mangetout

Spring Onion (optional extra for garnish)

Sesame Seeds (optional extra for garnish)



PAN FRY/WOK



ASIAN SLAW,
NOODLES, RICE

1. Finely slice the **beef skirt** along with the **red onion** and **red peppers** into stir-fry strips.
2. Add the **mangetout** to the mix and add 30% **Teriyaki Sauce** of the combined meat and vegetable weight.
3. Place in a display tray for the counter and garnish generously with **sesame seeds** and **spring onion**. This will add not only visual appeal but flavour also.



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

