

Miso

CHICKEN TRAY BAKE



INGREDIENTS

AVO Miso Rib Sauce

Chicken Breast

Tender Stem Broccoli Tips

Spring Onion

Carrot

Coriander (*garnish, optional extra*)



METHOD

1. Start by preparing the chicken breast. Remove any gristle and excess fat from 1.5kg of **chicken breast**. Then dice into inch cubes.
2. Peel 500g **carrots** and then slice into chunky batons.
3. Slice 1 bunch of **spring onions** across the width.
4. Add 300g tender stem **broccoli tips** to the mix with 600g **AVO Miso Rib Sauce** and mix thoroughly, ensuring everything is evenly coated.



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



OVEN



SERVE WITH RICE OR NOODLES

A rich, complex, umami flavour profile with miso powder, honey blossom and a variety of spices such as paprika, garlic, coriander, black pepper, turmeric and chilli.

A concentrated, thick, savoury sauce with a sweet and spicy kick!