

Our AVO Mississippi BBQ Apple Sauce combines the rich, smoky notes of traditional Mississippi barbecue with the sweet and tangy essence of ripe apples. A harmonious blend of tomato, apples, garlic and onion that is rounded off with a smoke finish



RECIPE CARD



Apple Barbecue

CHICKEN FAJITA

AVO Apple Barbecue Sauce
AVO Pink Peppercorn Lafiness
Chicken Breast
Mixed Peppers
Apple
Tortilla Wraps
Parsley (*garnish, optional extra*)



OVEN



SERVE WITH SALAD

1. Start by slicing the **chicken breast** into thin stir-fry strips.
2. Slice **mixed peppers** length ways, again keeping the peppers nice and thin. Prepare the **apple** in the same way.
3. Marinate the **chicken, apple** and **peppers** together with 8% **AVO Pink Peppercorn Lafiness**.
4. Place the marinated mixture inside the **tortilla wrap** and roll up.
5. Pack the folded wrap into aluminium foil trays and finish by drizzling over the **AVO Apple Barbecue Sauce**. This will add a lovely flavour and prevent the **tortilla** from burning in the oven.
6. Finish with a sprinkle of **parsley** to add colour.

Apple Barbecue

CROQUETTES

AVO Apple Barbecue Sauce
AVO French Onion Meatloaf Mix
Pork Mince
Parsley (*garnish, optional extra*)



OVEN



GREAT WITH RICE

1. Start by preparing the croquette mixture. Mince the **1kg** of pork twice.
2. Then add **100g (10%) AVO French Onion Meatloaf Mix** and 100g water to the **pork mince** and mix thoroughly.
3. Portion the meatloaf mix into **120g** balls and form into croquette shape.
4. Finish by pouring **AVO Apple Barbecue Sauce** over the croquettes.
5. Add a sprinkle of **parsley** for garnish.



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

