

Soy & Sesame

STIR-FRY GREENS



INGREDIENTS

AVO Soy & Sesame Lafiness

Mangetout

Spring Onions

Tender Stem Broccoli

Sesame Seeds



METHOD

1. Start by washing the vegetables with cold water to rinse off any loose dirt.
2. Slice your **mangetout**, **spring onions** and tender stem **broccoli** into equal sized pieces.
3. Add **5% AVO Soy & Sesame Lafiness** to the greens and mix thoroughly until all are evenly coated.
4. Portion into your tapas trays and sprinkle with **sesame seeds** across the top.



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



PAN-FRY



GREAT WITH RICE/NOODLES

AVO Lafiness Soy & Sesame Marinade is a savoury pairing of soy & sesame, bursting with umami.

Sesame, soy & ginger have become staple ingredients in the UK which contribute to the deeply satisfying umami taste that Korean cuisine is known for.