

Spanish Chorizo

SPICY LAMB ALBONDIGAS



INGREDIENTS

AVO Spanish Style Chorizo Sauce

Arthur Pipkins Firecracker BM

Lamb Mince

Diced Chorizo

Green Chilli



METHOD

1. Start by making your lamb meatballs. Follow the instructions on the packet and mix your **Lamb Mince** with the **Arthur Pipkins Firecracker BM**.
2. Once mixed, roll up the meatballs into 50g portions.
3. Place 7 of the lamb meatballs into the tapas tray and cover with **AVO Spanish Style Chorizo Sauce**.
4. Scatter some **diced chorizo** across the top and finish by finely dicing some **green chilli** and sprinkling across the top.



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



OVEN



GREAT WITH PASTA

This AVO Spanish Chorizo Style Butchers' Sauce is a new addition to the AVO range of sauces.

This well rounded, smoky and rich tomato-based sauce is made with a mix of herbs and spices to replicate the authentic Spanish flavour of Chorizo, making it a great base for a variety of meal solutions.