

Harissa Lamb

STUFFED COURGETTE



INGREDIENTS

AVO Tomato Salsa (Harissa Style)

AVO Spanish Chorizo Style Sauce

Lamb Mince

Courgette

Chorizo

Feta

Parsley

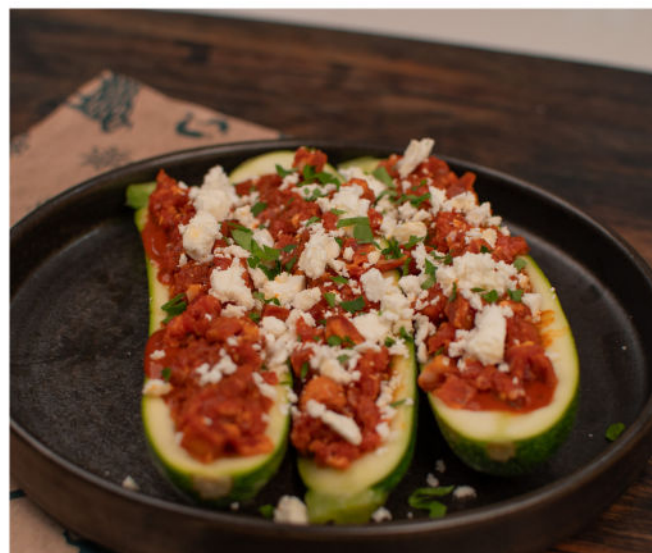


METHOD

1. Start by preparing your lamb mince. Add **10% AVO Tomato Salsa Marinade** with the lamb and mix until evenly coated.
2. Slice **courgettes** in half and drag a spoon through the middle to remove the seeds and create a trough.
3. Add some **AVO Spanish Chorizo Style Sauce** into the trough and place your Harissa lamb mince mix on top.
4. Sprinkle some finely diced **chorizo** over the lamb, along with some crumbled **feta** cheese.
5. Finish with a sprinkle of finely chopped fresh **parsley**.



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



OVEN/AIR-FRY



GREAT ON SALAD

AVO Lafiness Tomato Salsa Butchers' Marinade is a sophisticated, spicy taste of tomato, chilli, paprika, cumin and fine herbs.

AVO Spanish Chorizo Style Sauce is 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.