

Alabama Armadillo Eggs



INGREDIENTS

AVO Herb Gourmet Herb Meat Filling

AVO Lafiness Alabama Marinade

Burger Meat

Jalapeños

Streaky Bacon



METHOD

1. Form the **Burger Meat** into 130g balls.
2. Hollow out the centre of each meat ball.
3. Fill the hollow with **AVO Gourmet Herb Meat Filling** and 2-3 slices of **Jalapeños**.
4. Encase the filling by shaping the meat into an egg shape.
5. Wrap each egg-shaped burger with **Streaky Bacon**.
6. Brush evenly with **AVO Lafiness Alabama Marinade**.

These Alabama Armadillo Eggs are perfect served hot off the grill with roasted veggies, fries, or a fresh salad. Inspired by American barbecue tradition, they bring bold, smoky flavors and a fun, indulgent twist that fits perfectly into casual, hearty dining.



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



BBQ



SALAD

AVO Lafiness Alabama Butchers' Marinade is a firm customer favourite! A smoky hint of pepper, spiced with an underlying taste of roast flavours.

This marinade encapsulates all of those classic, authentic American BBQ flavours, perfect for the summer season!