

Breaded Tuscan

CHICKEN



INGREDIENTS

AVO Tuscan Style (Marry Me) Sauce - 100g

AVO Schnitzel Breadcrumb

AVO Liquid Gourmet Marina Oil

Chicken Breast x1



METHOD

1. Cut **Chicken Breast** through the middle into chicken steaks.
2. Coat chicken steaks with **Liquid Gourmet Marina Oil**.
3. Cover with **Schnitzel Breadcrumb**.
4. Lay on bed of **Tuscan Style (Marry Me) Sauce**.



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



OVEN



GREAT WITH ORZO

Created by butchers and meat technologists from the finest quality ingredients, this AVO Tuscan Style Sauce brings together classic Italian flavours of parmesan, basil, oregano and sun-dried tomato in a mouth-watering creamy finish.

Adding breadcrumb to this version of the Marry Me Chicken adds a textural crunch to enhance the mouthfeel even further.