

Mayan Taco Boats

CHICKEN



INGREDIENTS

AVO Sweet Mexican Spice Rub

AVO Southwest Sauce

Tortilla Boats

Chicken Breasts

Mixed Peppers

Carrots

Chestnut Mushrooms

Garnish

Lime



METHOD

1. Trim and prepare and slice finely the **Chicken Breasts**.
2. Thinly slice the **Mixed Peppers, Carrots, and Chestnut Mushrooms**.
3. Combine the sliced chicken breast and vegetables with **AVO Sweet Mexican Spice Rub** at a 4% usage rate.
4. Spoon the mixture neatly into the **Tortilla Boats**.
5. Drizzle over a small amount of **AVO Southwest Sauce** for a chipotle burst.
6. Garnish with a slice of fresh lime to add colour, freshness, and a touch of the Mexican theme.



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



OVEN



SALAD

Bring bold street-food flavour to your counter with our Sweet Mexican Spice Rub - a perfectly balanced blend of sweetness, gentle warmth and savoury depth.

Smoky spices and mellow chilli heat give rich body, while bright citrus and tropical fruit notes lift the profile for a vibrant, mouth-watering taste. Bold, balanced and irresistibly moreish.