

South West Sol

CHICKEN



INGREDIENTS

AVO South West Sauce

AVO Sweet Mexican Spice Rub

Chicken Breast

Lemon

Lime



METHOD

1. Trim and prepare the **Chicken Fillets**.
2. Coat the chicken fillets with **4% AVO Sweet Mexican Spice Rub**.
3. Spoon the **AVO South West Sauce** over the **Chicken Fillets**.
4. Sprinkle some **AVO Sweet Mexican Spice Rub** over the sauce.
5. Garnish with **Lemon** and **Lime**.



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



OVEN



BOILED POTATOES

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.