

Thai Lemongrass Chicken

STIR FRY



INGREDIENTS

AVO Lafiness Thai Coconut Marinade 160g

Chicken Breast (finely sliced) 1kg

Sugar Snap Pea's 200g

Peppers 200g

Baby Corn 200g

Tender Stem Broccoli 200g

Carrot 200g

Lime (garnish)

Desiccated Coconut (garnish)



METHOD

1. Finely slice the **Chicken Breast** into strips.
2. Trim the **Baby Corn**, **Sugar Snap Peas**, **Tender Stem Broccoli** and slice the **Carrot**.
3. Mix the **Chicken** and **Vegetables** until evenly distributed throughout the mix.
4. Using the **AVO Lafiness Thai Coconut Marinade** marinate the ingredients at a usage rate of **8%**.
5. Display neatly in a counter tray or foil.
6. Garnish with **Lime** and **Desiccated Coconut**.



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



PAN-FRY



NOODLES/RICE

This AVO Lafiness Thai Coconut Butchers' Marinade is a zesty and fresh rapeseed oil marinade with notes of coconut, lemongrass and herby freshness from parsley and coriander.

A light and aromatic stir-fry bringing a combination of fresh ingredients that are synonymous with Thai cuisine.