

Black Bean

BEEF STIR-FRY



INGREDIENTS

- AVO Black Bean Maritop 800g
- AVO Szechuan Street Spice 60g
- Beef Top Rump/Bavette 1.5kg
- Green Peppers 400g
- Red Peppers 400g
- Sesame Seeds
- Red Chilli



METHOD

1. Slice chosen **beef** into thin strips.
2. Coat beef strips with **Szechuan street spice**.
3. Slice **peppers** into thin strips.
4. Add all components into bowl and mix **black bean maritop** through.
5. Add **sesame seeds** and **red chilli** on top for final finish.



SERVING SUGGESTION

1. Serve with steamed rice or egg noodles.



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



PAN FRY



RICE/NOODLES

A rich and savoury blend of black beans, garlic and ginger, balanced with sweet paprika and a subtle tang for a deep, satisfying umami flavour.

AVO Black Bean MariTop takes a Chinese takeaway favourite to a premium and indulgent counter staple.