

Sweet Chilli

CHICKEN BITES



INGREDIENTS

AVO Piri Piri Sauce

Breaded Chicken Pieces

Mixed Peppers

Sesame Seeds



METHOD

1. Slice **mixed peppers** into chunks.
2. Mix peppers with **AVO Piri Piri Sauce** and lay into aluminium foil tray.
3. Place **breaded chicken pieces** on top of the pepper and sauce mix.
4. Garnish to finish.



SERVING SUGGESTION

1. Serve with rice or egg noodles.



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



PAN FRY



RICE/NOODLES

AVO Piri Piri Sauce is a sticky, sweet chilli-style sauce combining fruity pineapple and tropical flavours with tomato, garlic and a gentle spiced kick.

Using breaded chicken pieces will bring great texture combined with the sticky, caramelised sauce for a morerish treat.