

# Sweet Chilli

## CHICKEN STIR-FRY



### INGREDIENTS

AVO Piri Piri Sauce 1kg

AVO Szechuan Street Spice 60g

Chicken Breast 1.5kg

Mixed Peppers 1kg

Spring Onion

Sesame Seeds



### METHOD

1. Slice **chicken breast** into strips suitable for stir-frying.
2. Add chicken strips to bowl and season with **AVO Szechuan Street Spice**.
3. Prepare **peppers** by slicing into strips
4. Add **AVO Piri Piri Sauce** and mix thoroughly until evenly coated.
5. Finish with a sprinkle of sliced **spring onion** and **sesame seeds**.



### SERVING SUGGESTION

1. Serve on a bed of pillowy basmati 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.

A quick and easy stir-fry meal with sticky sweet and spicy flavour for an authentic easy meal.