

Sweet & Sour

CHICKEN



INGREDIENTS

AVO Sweet & Sour Sauce 1000g

AVO Szechuan Street Spice 45g

AVO Sous Vide Binder 45g

Chicken Breast 1500g

Mixed Peppers 600g

Bamboo Shoots 100g

Spring Onion

Crispy Fried Onions



METHOD

1. Slice **chicken breast** into chunks and coat with **sous vide binder**.
2. Add **szechuan street spice** and mix until evenly coated.
3. Prepare all vegetables, add to bowl and mix all components with **sweet and sour sauce**.
4. Sprinkle spring onion, crispy fried onions and sesame seeds to finish.



SERVING SUGGESTION

1. Serve with rice or noodles



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



OVEN/AIR-FRY



RICE/NOODLES

AVO Sweet & Sour sauce includes bamboo shoots, mung beans, sweet pineapple, tangy grapefruit, exotic papaya, mango and passion fruit which are complemented with brandy vinegar and a fine balance of herbs and spices.

Taking a Chinese takeaway classic to a premium convenience meal.