

# BBQ Maple En Croute

**CHICKEN, BACON, APRICOT & POMEGRANATE**



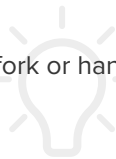
## INGREDIENTS


- AVO Lafiness BBQ Maple marinade
- Chicken breasts
- Smoked/unsmoked streaky/Back bacon
- Apricot
- Pomegranate
- Puff pastry

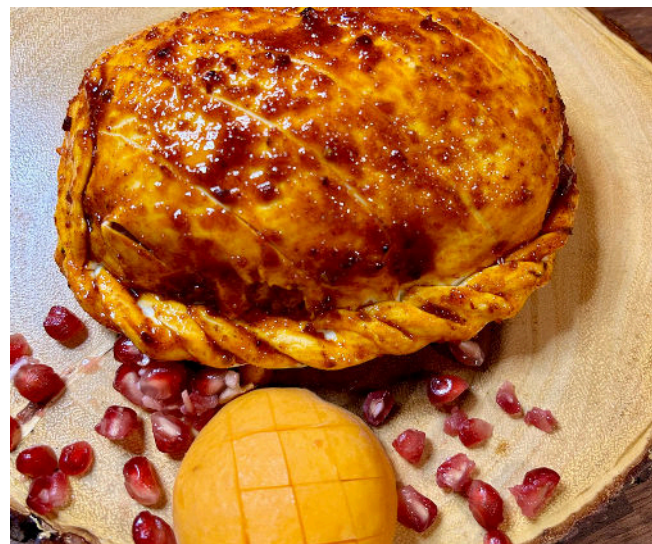


## METHOD

- 1) Take your knife & **butterfly your chicken breast** out so its all even
- 2) Roughly chop you **apricots & pomegranates** & stuff inside your **butterflied chicken breast**
- 3) Fold your **chicken breast** over and tuck all your fillings in so they dont fall out
- 4) Brush all over your **AVO Lafiness BBQ Maple marinade** at a usage rate of **8 - 10%**
- 5) Wrap your **chicken breast** all over with your **chosen bacon**
- 6) Cut your **puff pastry** so you have a square big enough so you have room ethier side of the **chicken breast** once on top of the **puff pastry square**
- 7) Fold your **puff pastry** over the **stuffed chicken breast** & push down so all the air can escape
- 8) Crimp around the **chicken breast** either using a fork or hand crimping method
- 9) Trim off any **excess pastry** & then all over brush on your **AVO Lafiness BBQ Maple marinade** at a usage rate of **8 - 10%**



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



2 SERVINGS



OVEN COOK FOR 25 - 30 MINUTES

AVO lafiness BBQ Maple is perfectly balanced with sweet, smokey BBQ notes rounded off with a hint of maple. This oil-based marinade is deep red in colour with visable flex of paprika & onion granales. An ideal accompiment to a variety of meat.

For extra presentation score the pastry in a diamond pattern after glazing

Also fantastic for a mid week, easy cooking & no mess meal!