



BBQ Maple Skewers

CHICKEN & BACON



INGREDIENTS

- AVO Lafiness BBQ Maple marinade
- Chicken fillets
- Smoked/Unsmoked streaky Bacon
- Cherry Tomato (Optional Garnish)



METHOD

- 1) Take your **Chicken fillets** & butterfly them out, if needed tapping them out until they are **all even**
- 2) Cut from the thin end towards the thickest part of the breast roughly a cm from the end, three slices on each breast
- 3) Brush on your **AVO Lafiness BBQ Maple marinade** at a usage rate of **8 - 10%**
- 4) Slice your **streaky bacon** straight into half almost the whole way
- 5) Place your **bacon strips** on top of your **chicken breast** & then alternating cross each protein over the other so you get a criss cross effect
- 6) Once all criss crossed place onto a **skewer**
- 7) **Optional garnish** is to finish the kebab with a **cherry tomato** to finish for presentation



1 SERVINGS



OVEN COOK FOR 20-25 MINUTES

AVO lafiness BBQ Maple marinade 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 visible flecks of paprika & onion granules. An ideal accompaniment to a variety of meat.

Why don't you try some different techniques of plaiting such as dutch braid, French braid & so many more to try!

Not only will these skewers deliver not only on presentation in your cabinets but also taste

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