



PREPARATION
25 mins



COOKING TIME
12 mins



SERVING
4



DIFFICULTY
Easy

Spicy southern flavours and creamy avocado salsa make this burger a perfect weeknight meal.

INGREDIENTS

2 x 250g Chicken Breast

2 Tablespoons **CREOLE**

2 Tablespoons Olive Oil

4 Rashes of Bacon

1 Ripe Avocado

1 Vine Ripened Tomato

100g Mixed Lettuce

4 Burger Buns

4 Tablespoons Mayonnaise

INSTRUCTIONS

1. Cut **chicken breast** horizontally to make four fillets. Mix **CREOLE Rub** with oil in a bowl.
2. Add **chicken** to the bowl and evenly coat both sides then marinate for **20 minutes**.
3. Slice the **tomato** and **avocado**.
4. Grill **chicken** on **high heat** for **3 to 4 minutes** each side or until cooked through and set aside.
5. Now grill **bacon** for **1 to 2 minutes** each side.
6. Toast **buns** for **30 seconds**.

TO SERVE

1. On the base of the toasted **bun** add **lettuce, tomato** and **avocado**.
2. Add **bacon** and grilled **CREOLE chicken** then spread **mayo** on top of toasted **bun** and place on top to finish.

GRAB A BITE!

CHEF'S SECRET TIP!

Want a change? Mash your avocado and add diced tomato instead to make a guac salsa!

FOR BEST RESULTS USE



Enjoyed your meal? Email us a testimonial: chefdylan@gourmetfoodco.com.au