



potatoes | avocados | fruits | vegetables | grains

fall harvest

AVOCADO BUFFALO CHICKEN SLIDERS

Harvest Fresh™ Avocado Pulp adds a creamy texture to Buffalo Chicken Sliders. Serve a trio of sliders an appetizer or for dinner with side a of fries.



ON-TREND: SPICY & BOLD, SHARABLES

INGREDIENTS (20 SERVINGS)

1 lb.	Harvest Fresh™ Avocado Pulp, thawed (10071179012658)
8 oz.	Ranch Dressing, prepared
20	Chicken Breast Patties, breaded, cooked
16 oz.	Frank's® Red Hot® Sauce
8 oz.	Butter
20	Slider Buns
20 slices	Tomatoes
20	Lettuce Leaves

PREPARATION

1. Blend **Harvest Fresh™ Avocado Pulp** and ranch dressing. Set aside.
2. Prepare chicken patties according to package instructions. While chicken is cooking, combine Frank's® Red Hot® Sauce and butter in a saucepan over medium-low heat.
3. Toss cooked chicken patty in warm buffalo sauce. Place patty on bun and top with 1 tomato slice, 1 oz. avocado ranch sauce and a lettuce leaf. Top with bun and serve.

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