

Buffalo Chicken Empanadas With BBQ Blue and Avocado Slaw

Servings: 6

INGREDIENTS

- 18 ea Molly's Kitchen™ buffalo-style chicken empanadas
- 4 T cilantro, chopped
- 1 lb coleslaw mix
- 16 oz Monarch® BBQ blue dressing
- 2 ea avocados, ripe
- 2 T Monarch ancho chili seasoning
- 3 ea celery ribs, bias cut
- 1 c Chef's Line™ Portuguese churrasco sauce

PREPARATION

In oil, fry empanadas (or bake in oven). In a large bowl, combine cilantro, coleslaw mix and dressing. Mix well. Place slaw on plates. Top plated slaw with three empanadas each. Garnish plate with slices of avocado. Dust plates with ancho chili seasoning. Garnish plate with celery and drizzle with churrasco sauce.

