

Chicken Avocado BLT

Servings: 1

INGREDIENTS

- 1 ea Patuxent Farms[®] Premium Beer Battered Chicken Breast Filet
- 2 sl Patuxent Farms Bacon
- ¼ ea avocado
- 1 T Rykoff Sexton[®] Dark Ale Mustard
- 2 sl sourdough bread
- 2 sl tomato

PREPARATION

Toast bread. Deep fry beer battered chicken filet for 6 minutes. Build sandwich with ¼ sliced avocado, crispy bacon strips, fresh cut tomatoes and a swipe of mayo and dark ale mustard.

