



AVOCADO & MINCE PLATTER FOR TWO



HEAT LEVEL 

Indulge in a delightful culinary experience with our Avocado & Mince Platter for Two, a perfect harmony of creamy avocados and seasoned minced meat, artfully presented for a shared dining moment of freshness and flavor.

30 Mins

4 Servings

INGREDIENTS

1 avocado pear, halved
30ml (1 Tbsp) fresh lemon juice
4 French loaf or other bread slices
200g Barbeque Savoury Mince
125g cherry tomatoes
1/2 cucumber, cut into ribbons
Spur Seasoning salt to taste
Freshly ground black pepper to taste
Fresh herbs of choice to garnish
80ml (1/2 cup) [Spur Sweet Chilli Dressing](#) or [Spur Salad & French Fry Dressing](#)

METHOD

- 1 Cut avo in half, sprinkle lemon juice over and set aside.
- 2 Toast the French loaf slices, if preferred. Heat the savoury mince and spoon onto the bread slices.
- 3 Garnish with cherry tomatoes, cucumber, Spur Seasoning Salt, pepper and herbs.
- 4 Drizzle with [Spur Sweet Chilli Dressing](#) or [Spur Salad & French Fry Dressing](#).

VARIATIONS

- 1 Add drained red kidney beans and/or corn kernels.
- 2 Add 2 sticks celery, coarsely chopped.

