

# LAS VEGAN BURGER WITH CHICKEN BREAST, AVOCADO, SALSA



## Ingredients

15 portions

- [Spicy Sweet Corn Burger](#) 1 kg
- burger roll 15 pcs.
- smoked chicken breast, sliced 250-300 g
- avocado 6-7 pcs.
- red salsa, ready-to-use 300 ml
- few lettuce leaves 1-2 bunch
- coleslaw salad, ready-to-use 200 g
- salt and pepper to taste

## Las Vegan burger with chicken breast, avocado, salsa and coleslaw

### Preparation

Prepare [Spicy Sweet Corn Burgers](#) according to the instruction on the package. Peel the avocado from the skin and cut it into slices.

### Serving

Built a burger - place few slices of avocado on a half of the roll, add salsa, burger, bunch of lettuce leaves, salt and pepper and 1-2 slices of chicken breast & portion of coleslaw salad on the top.

### Tip

You can substitute slices of chicken with bacon or parma ham and salsa with a spicy chili sauce.



**Share our passion for potatoes**