

Avocado & Mince Platter for Two



YOU MAY NOT KNOW THIS DELIGHTFUL COMBO, BUT AVO AND MINCE ARE THE PERFECT PAIR. TRY IT ONCE AND YOU'LL BE BACK FOR MORE!

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

- Cut avo in half, sprinkle lemon juice over and set aside.
- Toast the French loaf slices, if preferred. Heat the savoury mince and spoon onto the bread slices.



- Garnish with cherry tomatoes, cucumber, [Spur Seasoning Salt](#), pepper and herbs.
- Drizzle with [Spur Sweet Chilli Dressing](#) or [Spur Salad & French Fry Dressing](#).

Variation

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