

MEXICAN VIENNESE BAGUETTE

2 personnes 15 minutes Easy

Ingredients

- 2 Brioche Baguettes
- Guacamole (1 avocado, lime juice, ½ onion, 4 to 5 teaspoons of Mexican spice mix, Tabasco, salt and pepper)
- 1 Chicken cutlet
- Grated cheese
- 1 red bell pepper
- Corn
- 2 tablespoons of olive oil

Preparation

Making the guacamole:

Put the green flesh of the avocado in a blender.

Add the lime juice which will prevent the avocado from turning black.

Add the ½ onion finely chopped, the Mexican spice mix, salt, pepper and finally some tabasco.

Blend everything until you get a nice smooth purée.

Preparation of the garnish:

Cut the chicken cutlet into small cubes. Brown them in olive oil with the spice mixture.

Cut the bell pepper into thin strips and brown in olive oil.

Spread the guacamole in the French Baguette, place the chicken, bell peppers, corn and sprinkle with grated cheese.


