

MEXICAN VIENNESE BAGUETTE

2 personnes15 minutesEasy

Ingredients

- 2 Soft French 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:

- 1- Put the green flesh of the avocado in a blender.
- 2- Add the lime juice which will prevent the avocado from turning black.
- 3- Add the ½ onion finely chopped, the Mexican spice mix, salt, pepper and finally some tabasco.
- 4- Blend everything until you get a nice smooth purée.

Preparation of the garnish:

- 1- Cut the chicken cutlet into small cubes. Brown them in olive oil with the spice mixture.
- 2- Cut the bell pepper into thin strips and brown in olive oil.
- 3- Spread the guacamole in the French Baguette, place the chicken, bell peppers, corn and sprinkle with grated cheese.

