

# Avocado Ranch Dressing

CREAMY. ZESTY. CRAVEABLE.

A fresh twist on classic ranch - **Frenchmaid Avocado Ranch** delivers the perfect balance of creamy richness and a zesty, *herby freshness*. Smooth, light, and perfectly seasoned, it adds instant appeal to everything from wraps and burgers to salads and loaded fries.

A versatile, flavour-forward choice for health-conscious customers or chefs looking to give classic dishes a fresh, modern edge.



SIZE	UNITS PER CARTON	SERVES PER UNIT	SHELF LIFE	PRODUCT CODE
1L	12	40	9 Months	10010584

Allergens: Contains milk, egg.

SUITABLE FOR VEGETARIAN GLUTEN FREE

NO ARTIFICIAL FLAVOURS NO ARTIFICIAL COLOURS

HALAL CERTIFIED

**frenchmaid**®



Scan to request a sample and discover more flavours and menu inspiration.

# Avocado Ranch Grilled Chicken Wrap

Yields 6 wraps

## Ingredients

### Wrap Base

- 6 large tortilla wraps
- 3 cups grilled chicken breast, sliced
- 1 ½ cups baby spinach leaves
- 1 cup Frenchmaid Avocado Ranch Dressing

### Fresh Additions

- 1 cup cherry tomatoes, halved
- 1 cup cucumber, thinly sliced
- 1 cup roasted capsicum, sliced
- 1 cup crumbled feta cheese

### Optional additions:

- 2 ripe avocados, sliced
- ¼ cup toasted pine nuts
- Salt, pepper and chilli flakes to taste

## Method

- 1. Preparation:** Warm wraps briefly until soft and flexible. Slice grilled chicken and avocados just before assembly.
- 2. Assemble the wraps:** Lay wraps flat and spread approx. 2 ½ tbsp **Frenchmaid Avocado Ranch Dressing** evenly across each. Layer spinach, chicken, cucumber, roasted capsicum, cherry tomatoes, feta, and optional additions. Drizzle additional dressing for consistent flavour distribution.
- 3. Finish and serve:** Roll wraps tightly, tucking in ends to secure filling. Slice diagonally for service presentation.
- 4. For catering:** wrap in parchment or foil, label, and refrigerate until service.

## CHEF'S TIPS:

- For a warm variation, lightly toast assembled wraps on a sandwich press before slicing and serving.
- Pair with Frenchmaid Smokey BBQ Sauce or Frenchmaid Sriracha Honey Sauce for flavour variations!



## DIP IT. DRIZZLE IT. DEVOUR IT.



### Avocado Ranch Pizza

Drizzle Frenchmaid Avocado Ranch over baked flatbread pizza with grilled chicken, roasted peppers and fresh herbs.



### Loaded Fries

Drizzle with Frenchmaid Avocado Ranch and top with feta and crispy bacon.



### Finger Food Dip

Serve alongside fries, sweet potato fries, chicken tenders or even veggie sticks as a delicious dip.



### Spicy Fried Chicken Burger

Crispy and spicy fried chicken finished with creamy Frenchmaid Avocado Ranch, fresh lettuce and pickles.

**frenchmaid**®



Scan to request a sample and discover more flavours and menu inspiration.