

# Turkey ragout with vegetables and mushrooms

COOKING  
LOVERS 

## Raciones para 4

2  
Turkey breasts  
1  
Onion  
2  
Garlic cloves  
300 g  
Seasonal mushrooms  
1 handful  
Baby carrots  
1 handful  
Round green beans, chopped  
1  
Large potato  
1 glass  
White wine  
  
Extra virgin olive oil  
1/2 teaspoon  
Turmeric  
1/2 teaspoon  
Paprika  
600 ml  
Vegetable broth  
  
Salt and black pepper  
  
Fresh thyme  
  
Juice of half lemon

- 1 Clean the breasts and put them in a glass container with the lemon juice, thyme, salt and pepper. Let it marinate for 1 hour in the fridge. After some time, take it out, and cut the breasts of the thickness of 2 cm.
- 2 Put two tablespoons of oil in a pan and brown the breasts. Take them out and set them aside.
- 3 In the same pan, brown the garlic and onion, finely chopped. When they are golden, add the carrots, mushrooms, beans and potato previously peeled and cut into 1 cm cubes. Sauté everything for 3 minutes and add the paprika and turmeric.
- 4 Add the white wine and let it evaporate. Finally, pour the broth and let everything cook until the potato is tender.
- 5 Add the turkey, and stir. Cook for 2 more minutes so that the flavours are combined, and then serve it.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/ragu-de-pavo-con-verduras-y-setas-de-temporada/>

