

Turkey ragout with vegetables and mushrooms

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

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

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