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/en/receta/ragu-de-pavo-con-verduras-y-setas-de-temporada/