

Brochette de Dinde, Salade de Pomme de Terre



Serves 2

Prep 20 mins

Cooking 40 minutes

Easy

Ingredients

2 turkey breasts

6 roseval potatoes

2 shallots

1 tbsp lemon juice

1 tbsp chives, finely snipped

60g natural yoghurt plus 3 tbsp for sauce

2 tsp paprika

1 tsp parsley

1/4 tsp cumin

salt & pepper

shredded lettuce to serve

1. Wash the potatoes. Put them in boiling water for 20 minutes. Cut the turkey breasts into cubes. Put them in a bowl and sprinkle 1/2 tbsp of lemon juice over them. Peel and finely chop the shallots.
2. Mix the yoghurt, the chopped shallots, the parsley, the paprika and the cumin. Add salt & pepper. Add the cubed meat and mix well so the sauce is fully incorporated with the meat. Refrigerate for 1 hour.
3. Peel the potatoes and slice them thinly and set aside. Now mix the 3 tablespoons of remaining yoghurt, the remaining lemon juice, the chives, salt & pepper.
4. Preheat the oven to 200C/ Fan 180C/Gas 6 or heat the grill and put the turkey pieces on brochettes. Put them under the grill or in the oven for 40 mins. Use the marinade to baste them regularly.
5. To serve, put the potatoes on a bed of lettuce and add some of the creamy sauce. Place the brochettes on top and sprinkle with the chives to decorate.