

Turkey breast with chorizo, roasted fingerling potatoes with a pepper compote.

Recette pour 4 personnes



Description

Turkey breast stuffed with chorizo sticks served with a fingerling potatoes baked with a piperade flavored with thyme and garlic.

L'idée déco

Use a honing rod to help keep your knives razor sharp, it will help when making the incision to stuff the turkey.

Ingrédients

For the turkey breast stuffed with chorizo

- 2 Unit(s) Turkey supreme with skin
- 100 Gr Spanish chorizo
- Salt and pepper
- Vegetable oil
- Olive oil

For the potato and red pepper side

- 600 Gr Fingerling potatoes
- 1 Unit(s) Red pepper
- 1 Unit(s) Yellow pepper
- 1 Unit(s) Tomato
- 1 Unit(s) Onion
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- Salt and pepper
- Vegetable oil
- Olive oil

Préparations

Temps de préparation **60.00 mins**

Préchauffez votre four à 400.00 F°

General preparation

Cut small sticks of chorizo. Chop the onion. Thinly slice the peppers. Cut the tomato into cubes. Chop garlic and thyme leaves. Cut the fingerling potatoes into slices and toss with a drizzle of olive oil to prevent oxidation.

For the stewed peppers

Sweat the onion in a pan with a drizzle of olive oil over medium heat. Add peppers, garlic, tomatoes and thyme. Season with salt and pepper and let stew until the vegetables are tender.

Fingerling potatoes preparation

Place the sliced potatoes on aluminum foil, season with salt and pepper. Top with stewed peppers, close the foil and bake for about 30 minutes.

Turkey breast preparation

Make an incision in the center of the turkey breast lengthwise, and insert a stick of chorizo. Brown the turkey breasts in a hot pan with a drizzle of vegetable oil for about 2 minutes per side. Transfer into a baking sheet and finish cooking in the oven until the inside temperature reaches 74°C (165°F), about 12-15 minutes. Let stand 5 minutes before slicing in half with an angle.

To serve

On your plate, transfer the potato content to a ring mold then place the turkey breast on top.

Bon appétit!