



Turkey escalope Festin with grilled vegetables and Cowboy potatoes



100 persons



Ingrediënten

- 100 pcs Turkey escalope Festin
- 5 kg aubergines
- 5 kg courgettes
- 5 kg red bell pepper
- 1 l olive oil
- Provençale herbs
- Pepper and salt
- 15 kg potatoes (with peel)
- 0.3 l groundnut oil
- Cajun spice

Bereiding

Prepare the Turkey escalope Festin according to instructions on the packet.

Cut the aubergines and courgettes into thin slices.

Clean the bell pepper and cut into large pieces.

Mix the vegetables together with the Provençale herbs, pepper, salt and olive oil.

Grill the vegetables on a grill pan and roast them further in an oven at 180°C for ± 10 min.

Wash the potatoes and cut them into half-moon shapes. Season the potatoes with cajun spices and add the oil. Mix the potatoes, and bake them in an oven at 180°C for ± 40 min., stirring them from time to time.

Arrange everything attractively on the plate.

Finish off with rocket salad.

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