Turkey pavé with sweetcorn and grilled vegetables

10 persons



Ingredients

- 10 pcs Turkey pavé
- 600 g courgettes
- 600 g aubergines
- 600 g red bell pepper
- 100 g pine nuts
- Olive oil + 15 cl good olive oil
- ½ bunch basil
- 1 clove garlic
- A few leaves of rucola
- Pepper & salt

Preparation

Place the Turkey pavé on a baking tray and cook according to the instructions on the packet.

Slice the courgettes and the aubergines.
Clean the red bell pepper and cut into large pieces. Mix the courgettes, aubergines and red bell pepper with olive oil and season with pepper and salt.

Grill the vegetables and keep them warm.

Fry the pine nuts in a little olive oil. When these are a nice golden yellow, place them on a plate on a piece of kitchen paper.

Combine the basil, garlic and olive oil together and season with pepper and salt. Mix everything well and season to taste.

Arrange the food attractively on a plate.
Finish with rucola.

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