



Grilled Turkey meatloaf with grilled aubergines and Greek dip



10 persons



Ingrediënten

- 10 Turkey meatloaf
- Oregano herbs
- Olive oil
- 10 brochette skewers
- 5 aubergines
- 2 pomegranate
- 200 g Greek yoghurt
- 1 lemon
- Some mint leaves
- Pepper & salt

Bereiding

Cut the portions of Turkey meatloaf into 4 pieces, lay them flat and slide them onto 1 brochette skewer. Rub them with some olive oil and season with oregano herbs. Grill the brochettes.

Wash the aubergines and cut into long slices. Season them with pepper and salt, rub them generously with olive oil and grill on both sides.

Cut the pomegranate horizontally in 2 and get the seeds out.

Mix the Greek yoghurt with pepper and salt.

Place the aubergines on a plate and then put the brochette with the grilled pieces of Turkey meatloaf onto the aubergines.

Garnish further with the pomegranate seeds, lemon zest and mint leaves.

Finish with the Greek yoghurt.

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