



# Brochette of Turkey Ham with Israeli salad



10 persons



## Ingrediënten

- 1 kg Turkey Ham
- Olive oil
- Saté spices
- 2 cucumbers
- 1 kg tomatoes
- 3 yellow bell peppers
- ¼ bunch flat leaf parsley
- ¼ bunch fresh coriander
- ¼ bunch chives
- 1 lemon
- 1 red chilli
- Salt
- Good olive oil

## Bereiding

Cut the Turkey Ham into fairly thick slices, rub them with some olive oil and season with the satay spices.

Grill the Turkey Ham on both sides and let it cool down again. Spear the grilled slices onto a brochette skewer.

Cut the cucumber, tomatoes and yellow bell peppers into cubes and coarsely cut the fresh herbs.

Grate the zest over the vegetables.

Finely cut the chilli and add to the vegetables.

Finish off the vegetables with good olive oil and season with pepper and salt.

Place the vegetables on a serving dish and finish with the brochette of Turkey Ham.

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