



Turkey breast schnitzel with naan bread and curry humous



10 persons



Ingrediënten

- 10 Turkey breast schnitzels
- 10 naan breads
- 400 g chickpeas
- 1 dl soy cream
- Juice of ½ lemon and of ½ lime
- 1 coffee spoon curry paste
- 2 cloves garlic
- ¼ iceberg lettuce
- 2 red onions
- 1,5 dl ketchup
- 1 dl sweet soy sauce
- Groundnut oil & dash of olive oil
- Sesame seeds
- Pepper & salt
- A few mint leaves

Bereiding

Fry the Turkey breast schnitzels on both sides in groundnut oil. Bake the naan bread 2 min. in an oven at 180°C. till it is lukewarm.

Chop up the chickpeas together with the soy cream, the lemon juice, de curry paste, garlic cloves, pepper, salt and dash of olive oil, until you get a smooth mass.

Cut the iceberg lettuce into strips, wash and dry it in a salad spinner.

Clean the onion and cut it into brunoise pieces. Make a dressing with the ketchup, sweet soy sauce and lime juice. Season with pepper and salt. Spread the curry humous into the naan bread and place some iceberg lettuce on it. Cut the Turkey breast schnitzel into strips and place onto the lettuce.

Add the dressing and finish with the red onion and some mint leaves.

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