

Grilled Turkey pavé with spinach salad



10 persons



Ingrediënten

- 10 pcs Turkey pavé
- Dash of olive oil
- 300 g young spinach
- 2 green apples
- 2 ripe peaches
- 100 g walnuts
- 1 soup spoon ras el hanout
- 200 g mayonnaise
- Juice of a ¼ lemon
- Dash of water
- Pinch a saffron powder
- Pepper & salt

Bereiding

Make a mixture of the olive oil and ras el hanout. Rub the Turkey pavé with it and grill on both sides under the lid.

Wash the young spinach and spin it dry
Cut the green apple into julienne pieces and sprinkle with some lemon juice to prevent discolouration.
Cut the peaches into half-moon shapes and chop the walnuts into large pieces.

Mix the spinach, green apple, peaches and walnuts. Now mix the mayonnaise, ¼ lemon juice, a dash of water and the saffron powder for the dressing.
Season with pepper and salt.

Place the spinach salad on a dish or in a bowl. Take the Turkey pavé from the BBQ and cut into slices.

Finish with the dressing and serve.

Meer lekkere recepten op Volys.be!

