



Turkey meatballs “chilli con turkey” with quinoa



120 minutes



100 persons



Ingrediënten

- 15 kg Turkey meatballs
- 5 kg quinoa
- 10 l chicken stock
- 0.05 garlic
- 4 kg onions brunoise cut
- 3 kg bell pepper in brunoise cut
- 2 kg red beans
- 3 kg sweetcorn
- 10 l tomatoes brunoise cut
- 3 kg celery brunoise cut
- 1 l white wine
- A few sprigs thyme
- A few bay leaves
- 0.01 cummin powder
- 0.01 paprika powder
- Pepper & salt
- 0.25 l olive oil
- ¼ bunch flat leaf parsley

Bereiding

Lightly sauté the garlic and onions in olive oil. Add the bell pepper, red beans, sweetcorn and celery, add the white wine and simmer for a while. Add the tomatoes and add the thyme, bay leaves, the cumin and paprika powder. Let everything simmer on a low flame for +/- 20 minutes.

Season with pepper and salt and add the Turkey meatballs. Continue to heat through.

Boil the chicken stock and add the quinoa and cook for 15 minutes, and let it rest for a further 5 minutes.

Arrange everything attractively on a plate and finish with flat leaf parsley.

Meer lekkere recepten op Volys.be!

Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volyss.be - info@volyss.be