



Grilled Turkey pieces with warm cherry tomatoes and feta cheese



10 persons



Ingrédients

- 3 Turkey pieces
- Olive oil
- 30 cherry tomatoes
- 100 g feta cheese
- 20 g chapelure/ bread crumbs
- Pepper
- Fresh oregano
- Provençale herbs

Méthode de préparation

Cut the Turkey pieces into thick slices and rub them with some olive oil.

Cut the cherry tomatoes horizontally in 2 and place them in a baking dish. Season with pepper and crumble the feta cheese over them.

Sprinkle on the Provençale herbs and the breadcrumbs over the tomatoes and the cheese.

Sprinkle the tomatoes with olive oil and roast them at 160°C in the closed BBQ for ± 15 minutes.

Now briefly grill the Turkey pieces.

Place them on a small plate, lay the tomatoes on top and finish with fresh oregano.

Des recettes plus savoureuses sur Volys.be!

Volys - Oudstrijderslaan 11, B-8860 Lendeledede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be