



Dutch pea soup with Turkey lardinettes® and Turkey meatloaf



10 persons



Ingrediënten

- 200 g Turkey lardinettes®
- 150 g Turkey meatloaf
- 300 g onion
- 300 g leeks
- 375 g + 100 g peas
- 300 g + 100 g potatoes
- 25 g butter
- 2 l chicken stock
- Pepper & salt

Bereiding

Clean the onion, leeks and potatoes. Cut the vegetables into large pieces.

Melt the butter and lightly sauté the vegetables, add the chicken stock and bring to the boil.

Continue to cook this on a low flame for ± 15 min. and then add the peas (375 g). Boil these for a further 5 minutes and mix.

Cut the 100 g potatoes into brunoise strips and rinse. Add the potatoes, 100 g peas and the Turkey lardinettes® to the soup and cook for another 5 minutes on a low flame.

Cut the Turkey meatloaf into slices and add to the pea soup.

Serve in a bowl or deep dish.

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