Turkey supreme with bread pesto and pasta pomodori

10 persons



Ingrediënten

- 10 pcs Turkey supreme
- 2 slices of stale white brood
- Pesto herbs
- Flat leaf parsley
- Olive oil
- 1 onion
- 1 clove garlic
- 300 g peeled tomatoes
- Pasta – as you wish (penne)
- Oregano
- Pepper & salt

Bereiding

Cut the stale bread into pieces and put them in the chopper, together with the pesto herbs and flat leaf parsley. Add a little olive oil and chop again briefly. Place the bread pesto onto baking paper and roast it briefly in an oven at 180°C.

Roast the Turkey supreme at 180°C. until it is nicely browned.

Cut the onion and garlic into fine brunoise pieces and sauté briefly in olive oil.
Add the peeled tomatoes, pepper, oregano and salt. Let the sauce simmer for 15 minutes and mix.

Boil the pasta in salted water.

Mix the pasta with the tomato sauce and arrange everything in little pots or plates.

Finish with the crispy breadcrumbs.

Delicious!

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