

Turkey pavé with mustard crust and butter beans



10 persons



Ingrediënten

- 10 Turkey pavés
- 75 g wholegrain mustard
- 15 g breadcrumbs
- 10 firm-cooking potatoes
- 700 g butter beans
- 700 g green beans
- 100 g red onion
- 50 g butter
- Thyme
- Dash of olive oil
- Coarse sea salt
- Pepper & salt

Bereiding

Mix the mustard together with the breadcrumbs and use it to cover the upper surface of the Turkey pavé.

Bake the Turkey pavé at 180°C to a core temperature of minimum 65°C.

Cut the potatoes and scatter with fresh thyme. Place them in a baking dish, pour a dash of olive oil over them and season with coarse sea salt and some pepper.

Bake the potatoes in an oven at 180°C for ± 45 minutes.

Cook the beans “al dente” in the English way [in salted water, just ready] and refresh them.

Cut the red onion into half rings and briefly sauté them in some butter, add the rest of the beans and season with pepper and salt.

Arrange everything on the plate.

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