Marinated Turkey Bacon with rice noodles

30 minutes

10 persons



Ingrediënten

- 1 kg Turkey Bacon
- 1.5 dl soy sauce
- 5 cloves garlic
- Dash of rice wine or sherry
- 300 g rice noodles
- 1 l salted water
- 1 mango
- 1 bunch spring onion
- 1 Chilli
- 1/2 lemon
- A dash of fish sauce
- A dash of groundnut oil
- 1/2 bunch coriander

Bereiding

Cut the Turkey Bacon into strips.

Cut the garlic into fine brunoise pieces and add a little bit of salt to it. Then crush the garlic with your knife, to produce garlic paste. Add the garlic paste together with the soy sauce and the rice wine.

Marinate the Turkey Bacon strips for an hour or so (longer is also OK). Grill the Turkey Bacon on the teppanyaki grill.

Boil the salted water and put in the fine rice noodles for ± 5 minutes. Drain and refresh with iced water.

Cut up the mango, spring onion, chilli and add these to the rice noodles. Finish with the juice of half a lime, a dash of groundnut oil, a dash of fish sauce and the coriander.

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