



# Turkey Rashers on the BBQ with butternut & nut bread



10 persons



## Ingrediënten

- 1 kg Turkey Rashers
- Dash of olive oil
- 2.5 pcs butternut
- 150 g feta cheese
- 50 g raisins
- Salted pistachio nuts
- 1 loaf of nut bread
- A few leaves of purslane
- Thyme & bay leaves
- Pepper & salt

## Bereiding

Mix the Turkey Rashers with a dash of olive oil, and grill these on the BBQ.

Cut the butternut into four, take out the seeds and mix with olive oil, thyme, pepper and salt.

Bake the butternut in an oven dish at 180°C for ± 25 minutes.

Cut the feta cheese into pieces and soak the raisins in water (10 min.).

Add the feta cheese and raisins to the pumpkin and fry for 5 min. along with the pumpkin.

Chop the pistachio nuts.

Cut the bread into slices and rub with oil. Grill on the BBQ and cut into strips.

Arrange the butternut, Turkey Rashers and bread on a plate and finish with the pistachio nuts and purslane leaves.

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