



Turkey Meatballs with satay herbs and a salad



45 minutes



10 persons



Ingrediënten

- 1.5 kg Turkey Meatballs
- Olive oil
- Satay herbs
- 2 cucumbers
- 0.5 kg large carrots
- 250 g cherry tomatoes
- 125 g yoghurt
- 60 g ketchup
- 5 g spaghetti herbs
- Oat flakes
- Pepper & salt

Bereiding

Cut the Turkey Meatballs into four and mix with a dash of olive oil and some sate herbs. Fry them briefly on the teppanyaki grill.

Cut the cucumber and carrots into thin strips. Cut the tomatoes in half and mix with the cucumber and carrots.

Drain the yoghurt for one hour in fine strainer. Add the ketchup and the spaghetti herbs.

Mix the vegetables with the dressing and put the pieces of meatballs on top.

Roast the oat flakes in a non-stick pan and add pepper and salt. Allow to cool and use them to finish the dish.

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