Main dishes / China

turkey breast and leek skillet · China

A savoury China-inspired Studio variation with leek, turkey breast and a fragrant finish.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 600 g turkey breast
- ☐ 180 ml low-salt vegetable stock
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g leek
- ☐ 25 ml soy sauce
- ☐ 15 ml rice vinegar

Let's make it.

01 Clean the leek and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the leek and cook for a few minutes.

03 Add the stock, cover and simmer for 8 minutes until the vegetables are tender.

04 Cook the turkey breast in a separate frying pan until the centre reaches at least 74°C.

05 Combine the cooked main ingredient with the vegetables. Stir in the soy sauce, finely grated fresh ginger, rice vinegar and taste before serving. Serve straight away.

AI-developed, not kitchen-tested.

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