Main dishes / France

tagliatelle with turkey breast and celeriac · France

A modern France-inspired noodle or pasta dish with celeriac and turkey breast.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g tagliatelle
- ☐ 500 g celeriac
- ☐ 2 g dried thyme
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g turkey breast
- ☐ 20 g Dijon mustard
- ☐ 10 g fresh tarragon

Let's make it.

01 Cook the tagliatelle according to the packet. Reserve a cup of cooking water, then drain.

02 Clean the celeriac and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the celeriac and cook for a few minutes. Add a splash of cooking water, cover and cook until the vegetable is tender.

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

05 Combine everything in the pan, loosening with cooking water if needed. Stir in the Dijon mustard, dried thyme, fresh tarragon and taste before serving.

AI-developed, not kitchen-tested.

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