Main dishes / Indonesia

jasmine rice with turkey breast and pak choi · Indonesia

A complete grain dish with turkey breast, pak choi and a Indonesia-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g pak choi
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g turkey breast
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds

Let's make it.

01 Cook the jasmine rice in plenty of water according to its packet, then drain well.

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

03 Heat the oil and soften the onion for five minutes. Add the pak choi and cook for a few minutes. Add a splash of water, cover and cook for 5 minutes.

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

05 Combine the cooked grain, vegetables and main ingredient. Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving.

AI-developed, not kitchen-tested.

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