Main dishes / Indonesia

jasmine rice with turkey breast and sweet potato · Indonesia

A complete grain dish with turkey breast, sweet potato and a Indonesia-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g sweet potato
- ☐ 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 sweet potato and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the sweet potato and cook for a few minutes. Add a splash of water, cover and cook for 15 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.

Recipe & provenance DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
Original recipe and attribution CC0 1.0
recipes.dvs-services.be / studio-id-04-11-72b2f61