Main dishes / Indonesia

# rice noodles with turkey breast and sweet potato · Indonesia

A modern Indonesia-inspired noodle or pasta dish with sweet potato and turkey breast.

**Time** 35 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 320 g rice noodles
- ☐ 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 rice noodles according to the packet. Reserve a cup of cooking water, then drain.

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 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 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.
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