Main dishes / Ireland

egg noodles with turkey breast and fennel · Ireland

A modern Ireland-inspired noodle or pasta dish with fennel and turkey breast.

Time 35 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 320 g egg noodles
- ☐ 500 g fennel
- ☐ 10 g fresh parsley
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g turkey breast
- ☐ 15 g wholegrain mustard
- ☐ 10 ml apple cider vinegar

Let's make it.

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

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

03 Heat the oil and soften the onion for five minutes. Add the fennel 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 wholegrain mustard, fresh parsley, apple cider vinegar and taste before serving.

AI-developed, not kitchen-tested.

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