Soups / Ireland

Clear soup with turkey breast and beetroot · Ireland

A clear broth with turkey breast, cooked beetroot and a Ireland-inspired flavour base.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 500 g turkey breast
- ☐ 1300 ml low-salt vegetable stock
- ☐ 10 g fresh parsley
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 600 g cooked beetroot
- ☐ 15 g wholegrain mustard
- ☐ 10 ml apple cider vinegar

Let's make it.

01 Clean the cooked beetroot and cut into small, even pieces. Finely chop the onion.

02 Heat the oil and soften the onion for five minutes. Add the cooked beetroot and cook for a few minutes.

03 Add the stock and simmer until the vegetable is tender.

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

05 Add the cooked main ingredient to the soup and briefly reheat. Stir in the wholegrain mustard, fresh parsley, apple cider vinegar 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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