Main dishes / United States

# long-grain rice with turkey breast and aubergine · United States

A complete grain dish with turkey breast, aubergine and a United States-inspired seasoning.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 280 g long-grain rice
- ☐ 500 g aubergine
- ☐ 2 g ground cumin
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g turkey breast
- ☐ 3 g smoked paprika
- ☐ 10 g fresh parsley

## Let's make it.

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

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

03 Heat the oil and soften the onion for five minutes. Add the aubergine and cook for a few minutes. Add a splash of water, cover and cook for 14 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 smoked paprika, ground cumin, fresh parsley 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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