



# TURKEY RAGOUT WITH SHIITAKE AND TOMATOES



## QimiQ BENEFITS

- Quick and simple preparation
- Problem-free reheating possible
- Smooth and creamy consistency in seconds



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Sauce Base

**480 g** Turkey breast, diced

Salt and pepper

**1 tbsp** Olive oil

**2** Onion(s), finely chopped

**200 g** Shiitake mushrooms, cut into strips

**500 g** Tomato(es), cored

**250 ml** Chicken stock

Salt

Thyme

**80 g** Arugula [Rocket leaf], coarsely chopped

## METHOD

1. Season the turkey with salt and pepper and fry in oil for approx. 4 minutes. Remove from the pan and keep warm.
2. Fry the onion in the oil used for the meat. Add the shiitake and tomato and continue to fry for a few minutes. Douse with the stock, season to taste and simmer for approx. 4 minutes.
3. Add the QimiQ Sauce Base and season to taste.
4. Garnish with rocket leaf to serve.