

Marinated Turkey Kebabs

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These easy-peasy kebabs are perfect for preparing ahead for BBQs, dinner parties or family events. Turkey is marinated in herbs, wine, olive oil and lemon juice before being threaded onto skewers and cooked in a frying pan or on a BBQ.

Ingredients:

450g turkey breast steak
3 or 4 minced garlic cloves
Juice of 1/2 a lemon
Dash of white wine
2 tbsp. olive oil
1 tbsp. chopped fresh sage
1 tbsp. chopped fresh thyme
Salt and pepper

Directions:

1. Cut the turkey into chunks big enough to thread onto skewers. Pour over the lemon juice and wine, add the olive oil, then season with the lemon, sage, thyme, salt and pepper.
2. Cover and put into the fridge for at least two hours. Thread onto soaked skewers, then cook in a medium heat frying pan or on the BBQ for around 15 minutes, turning three times during cooking so that every side of the turkey gets evenly browned.

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