

Turkey Stroganoff

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This creamy stroganoff, perfect for serving over rice or even pasta, is great for using up leftover turkey. Garnish with a bit of freshly chopped parsley to make it extra special.

Ingredients:

500g leftover turkey meat, white and brown
284ml double cream
3 spring onions
Handful mushrooms
1 tbsp. butter
1 tbsp. olive oil
1 onion
100ml white wine
1 tsp. wholegrain mustard
Few sprigs fresh thyme
Salt and pepper

Directions:

1. Thinly slice the onion and the mushrooms. Chop the spring onions.
2. Heat the oil and butter together until melted, then add the onion. Cook until soft, then add the mushrooms and cook for another five minutes or so.
3. Add the wine, then simmer for a few minutes. Turn the heat down to low and add the turkey, cream, mustard, thyme sprigs, salt and pepper and spring onions.
4. Stir, then simmer for around ten minutes.

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