

Turkey Salad

Warm and full of flavour...



Warm turkey potato salad & anchovies.

A perfect starter or lunch that lets the flavour of the roasted tomatoes and water cress boost the sweetness of the turkey.

Ingredients...

350g of diced turkey or leftover roast meat

350g new (waxy) potatoes

½ small can anchovies, chopped roughly

½ clove garlic, crushed to a puree with a fork

Few spring onions, or 1 small red onion, sliced thinly

Olive oil

Small box of cherry or plum tomatoes

Lemon juice

Fresh parsley



Left Over Menu
Make better use of your food, with our left over menu recipes.

Use your left
over turkey from
your roast.



Approach...

First coat the cherry tomatoes (about 6 per person) in olive oil and put in a hot oven for about 10 minutes. Prick the tomatoes first before roasting so that they do not explode. Drain the anchovies and finely chop the spring onions or red onions.

Mix the anchovies with the garlic and about 1 tbsp of olive oil also good squeeze of lemon juice. Toss this mixture with the turkey and onion and leave to marinate whilst you boil the new potatoes until tender. Slice the potatoes when still warm and toss immediately with the turkey and some chopped fresh parsley leaves. Now arrange on the plate with water cress or other leaves and the roasted tomatoes and season.

Option: Grate some parmesan cheese or crumble a little hard goats cheese.

Servings: 2 persons.

“We’re probably in, just about one of the best place in the whole of the UK for game. The landscape, the weather and the fine grasses and heathers, all combine to make a taste and texture few can compare too.”

Charlie Munro, John Munro Limited.

John Munro Limited. Highland taste on your plate.

The Highlands has what most people will agree is a unique landscape with dramatic weather. It's this weather that creates the fine grasses, the heather tips and crystal clear waters that define the beef and lamb, which we sell through our time honoured and traditional butchers shop network. All we can say is that our skills are in the presentation of our meats, but we leave the rest to the Highlands when it comes to creating it!

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