

# Turkey Bacon Bake

## ingredients

24 Green Gourmet Turkey Fillets, 50g, frozen

12 medium potatoes

2 medium onions, finely chopped

8 rashers of bacon, finely chopped

1/2 stick celery, very finely chopped

2 tbsp vegetable oil

1 pint onion or chicken gravy

2 tsp marjoram

1/2 tsp black pepper

1/2 tsp garlic granules

4 tbsp vegetable oil



## cooking instructions

- ❁ Put the potatoes on to boil for 6-8 mins, then drain and plunge into cold water.
- ❁ Flash fry the onion, celery, and bacon for 1-2 mins, until soft.
- ❁ Lay the frozen turkey fillets into the tin, pour over the gravy, season with the marjoram, pepper, and garlic.
- ❁ Layer the bacon and onion mix on top.
- ❁ Shallow fry the diced potato for about 5-10 mins until slightly golden, then layer on top of the dish.
- ❁ Place dish in a pre-heated oven (180 C, gas 5), uncovered for 30-35 mins.
- ❁ Make sure the liquid is simmering gently and piping hot before serving.