

Turkey, Parsnip Lyonnaise



24 Green Gourmet Turkey Fillets

4 large potatoes

4 parsnips - diced

2 large onions - sliced

4 tbsp vegetable oil

2 tsp dried rosemary

1 tsp garlic granules

seasoning - salt pepper

ingredients

cooking instructions

- ❁ Boil the potatoes and parsnips for 8-10 mins, cool in cold water and dice into cubes.
- ❁ Oil tin, place in pre-heated oven (180° C, gas 5) for 2-3 mins.
- ❁ Add the diced veg and onions, stir well and return to the oven for 15-20 mins. Stir occasionally.
- ❁ Remove and stir in the rosemary, garlic and seasoning.
- ❁ Return to oven, covered, for 25-30 mins.
- ❁ On a separate tray lay out the frozen turkey fillets and pour the veg mix on top and return to the oven, covered, for 20 mins.
- ❁ Remove the lid, and cook for a further 10-15 mins until the potatoes lightly brown.