

Turkey, Leek and Chestnut Fricassée

7 REGULAR
4 PUREED

Blend to a smooth consistency upon completion



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Leeks are rich in antioxidants and they're a source of vitamins C, A and K. Chestnuts are also a good source of vitamin C.



Shopping List

- 800g cooked turkey meat
- 2kg leeks, washed and chopped
- olive oil
- garlic, crushed
- packet of cooked chestnuts, chopped (approx 12)
- salt and freshly milled black pepper
- 4 rashers smoked streaky bacon,
- 2tbsp crème fraiche
- 2 pints chicken stock
- fresh thyme
- 2tbsp plain flour



Directions

1. Preheat oven to 190°C/375°F/gas 5
2. Fry the bacon and herbs in the olive oil then add the prepared chopped leeks. Turn down the heat and cook until soft.
3. When the leeks are softened, add the turkey meat and chopped chestnuts to them and stir.
4. Add the flour, mix it in well then pour in the stock and stir again. Add the crème fraiche then turn the heat up and bring everything back up to the boil.
5. Season and either serve with rice, mashed potato or pastry lid.