

## **Steggles Turkey Fillet steak with harissa and couscous**

Serves 4

Prep time: 5 minutes

Total cooking time: 10 minutes

### **Ingredients**

#### **4 Steggles turkey fillet steaks**

2 cups couscous

2 cups salt reduced chicken stock

2/3 cup dried cranberries

1/2 cup toasted almonds

1/3 cup roughly chopped coriander

2 Tbsp olive oil

2 Tbsp lemon juice

1-2 tspn h arissa

### **Method**

1 Place couscous in a bowl. Bring chicken stock to the boil, pour over couscous, and cover with plastic wrap, set aside for 5 minutes. Fluff couscous with a fork and mix through cranberries, almonds, coriander, oil and 1 tablespoon of lemon juice. Season with salt and pepper.

2. Cut the turkey steaks into pieces. Heat a lightly greased non-stick fry pan over medium heat and cook steaks with harissa for 3-4 minutes, or until golden and cooked through. Add the remaining lemon juice and stir.

3 Spoon couscous salad into serving bowls and top with turkey. Serve with lemon and a sprig of coriander.



## Fresh Turkey Rice Paper Rolls

Prep 40 minutes

Makes 20 rolls

### Ingredients:

100g vermicelli noodles

200g Turkey Shortcuts Mince

1 Tbsp lime juice

2 tsp fish sauce

20 x 20cm round rice paper sheets

2 carrots, peeled and julienned

1 Lebanese cucumber, julienned

2 cups bean sprouts

1/2 cup Thai basil leaves

1/2 cup coriander leaves

2 Tbsp chopped peanuts

Vietnamese dipping sauce, to serve

### Method:

1) Soak noodles in boiling water for 10 minutes until soft. Drain well and set aside.

Meanwhile, fry mince in a pan over medium heat, breaking up any lumps with a spoon. Remove from heat and stir through fish sauce and lime juice. Set aside.

2) Dip one rice paper sheet into warm water and place onto a clean, damp cloth.

Place two basil leaves in the centre of the sheet, top with some carrot, sprouts, cucumber, coriander, turkey mince, noodles and peanuts. Roll up, folding edges in to enclose the filling. Repeat with remaining ingredients to make 20 rolls. Refrigerate covered until serving. Serve with Vietnamese dipping sauce.



## Soft Turkey Tacos with Salsa and Spicy Dressing

Prep 20 minutes

Cook 12 minutes

Serves 4

### Ingredients:

1 pack Steggles Turkey Breast Fillets (2 breasts), cut into strips

1 tsp cumin

1 tsp smoked paprika

1/4 cup lime juice

3/4 cup mayonnaise

1 tsp Mexican seasoning

1 small red onion, finely diced

2 Roma tomatoes, diced

1 small avocado, diced

2 Tbsp chopped coriander

1 red chilli, finely chopped (optional)

2 Tbsp olive oil

250g packet mini tortillas

225g packet fresh coleslaw salad

1) Combine cumin, smoked paprika and 1 tablespoon of the lime juice in a non-metallic bowl. Add turkey and toss to coat. Refrigerate for 10 minutes to marinate. Meanwhile, combine mayonnaise, Mexican seasoning and 1 tablespoon of the lime juice in a bowl. Set aside.

2) To make the salsa, combine onion, tomatoes, avocado, coriander and chilli in a bowl. Drizzle with olive oil and remaining lime juice, stir to combine.

3) Spray a large frying pan with oil and place over medium heat. Cook turkey in two batches for 5-6 minutes, turning frequently, until cooked. Top tortillas with coleslaw, turkey pieces and salsa. Drizzle with mayonnaise dressing.

## Turkey Canape Collection

### **Steggles Herbed turkey balls**

Makes: 20

Preparation time: 10 minutes

Total cooking time: about 20 minutes

1 small onion, finely chopped  
500g Steggles turkey shortcuts mince  
1 clove garlic, crushed  
2 Tbsp finely chopped mint  
2 Tbsp chopped parsley  
1 Tbsp chopped coriander  
1 tsp ground cardamom  
Tomato relish to serve

1 Combine all ingredients in a bowl and mix well until combined.  
2 Shape tablespoonfuls of turkey mixture into balls, refrigerate 20 minutes.  
3 Heat a large, lightly greased fry pan over medium heat. Cook turkey balls in batches for about 5 minutes until golden brown and cooked through. Serve with tomato relish.

## Turkey Canape Collection

### **Steggles Turkey and mango tarts**

Makes 20

Preparation time: 10 minutes

Cooking time: 5 minutes

1 pack Steggles turkey shortcut breast fillet steaks, flattened

1 small mango, finely chopped

3 shallots, finely sliced

2 Tbsp limejuice

1 Tbsp brown sugar

20 small pastry cases

Mint leaves to garnish

1 Cook steak in lightly greased pan, remove from pan and cool.

2 Finely chop steak and place in bowl with remaining ingredients gently mix.

Refrigerate 15 minutes

3 Spoon turkey mixture into pastry cases, top with mint leaf.

## Turkey Canape Collection

### **Steggles Turkey and ricotta sausage rolls**

Makes 24

Preparation time: 30 minutes

Cooking time 25 minutes

500g Steggles turkey shortcuts mince

1 egg, lightly beaten

200g ricotta cheese

1/4 cup finely grated Parmesan

2 Tbsp chopped basil

2 sheets frozen puff pastry, thawed

1 egg, for glazing

Beetroot relish to serve

1 In a bowl mix together the mince, egg, ricotta, Parmesan and basil, season with salt and pepper.

2 Divide mixture into 4 and shape into a roll about 25 cm long. Repeat with turkey mixture, Cut the pastry sheets in half, brush with a little water, lay turkey rolls along long side of pastry and roll up. Cut each roll into 6.

3 Place onto baking trays lined with baking paper. Brush with lightly beaten egg. Bake in 210C preheated oven for 20-25 minutes or until sausage rolls are cooked through. Serve with beetroot relish.

## TURKEY KOFTA

**Makes 12**

**Preparation Time:** 10 minutes

**Cooking Time:** 40 minutes

### Ingredients

700g Steggles Turkey Shortcuts Mince

1 large onion, finely chopped

1½ cups fresh breadcrumbs

1 egg, lightly beaten

1/3 cup chopped parsley

1 tablespoon Moroccan seasoning

4 skewers, soaked in water

Lebanese bread, baby cos lettuce, yogurt and beetroot dip to serve

### Method

1. In a bowl, add mince, onion, breadcrumbs, egg, parsley and seasoning. Mix well. Shape into 12 sausages and thread on to skewers.

2. Place skewers on a tray and refrigerate for 10-15 minutes.

3. Cook Kofta on a heated, oiled grill plate or barbecue, uncovered for 12 minutes, or until cooked through, turning during cooking.

Serve with Lebanese bread, baby cos, yoghurt and beetroot dip.

