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## Turkey salad, Cajun style

### INGREDIENTS

6 turkey fillets

3 tablespoons of oil

Pepper salt

some pul beaver

1 tsp oregano

2 spring onions

1/2 cucumber

7-8 radishes

2 peppers

2 stalks of celery

### dressing

4 tablespoons of olive oil

3 tbsp white balsamic vinegar

1 tbsp dill

1 tsp thyme

Salt pepper

some pul beaver

1 tbsp honey

## **INSTRUCTIONS**

Mix the rapeseed or sunflower oil with the spices in a bowl and marinate the turkey fillets. Fry the turkey fillets in a pan on all sides, let the turkey fillets cook and remove them. Cut the spring onions into fine rings, chop the peppers and celery into thin slices, finely dice the cucumber. Finely chop the dill and parsley. Mix the herbs with pul beaver, the pressed clove of garlic and vinegar / oil into a marinade and season with salt and pepper, honey and season again. Put the slightly cooled turkey fillets in a bowl, add spring onions, cucumber, bell pepper and celery and mix well with the dressing, if necessary season again.