

Turkey legs roasted with fresh thyme, fingerling potatoes and green beans with dried tomato pesto

Recipe for 4

Description

A beautiful local product placed in the spotlight, accompanied by potatoes, green beans and a sundried tomato pesto.

Ingredients

Turkey and potatoes

- 4 Unit(s) Boneless turkey tight
- 1.50 Lb Fingerling potatoes
- 4 Sprig(s) Thyme
- 4 Clove(s) Crushed garlic
- 3 Pinch(es) Sea salt flakes

- Butter
- Salt and pepper
- Vegetable oil

Green beans

- 1 Lb Green beans
- 2 Clove(s) Chopped garlic

- Butter
- Salt and pepper
- Vegetable oil

Sundried tomato pesto

- 450 Gr Sundried tomatoes
- 2 Clove(s) Garlic
- 25 Ml Lemon juice
- 15 Ml Capers
- 50 Ml Olive oil
- 50 Ml Pine nuts
- 50 Ml Grated parmigiano reggiano
- 12 Leaf(ves) Basil

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Peel and mince the garlic. Rinse and cut the fingerling potatoes in half lengthwise. Remove the stems from the green beans. Pluck the basil leaves.

Turkey

Season the turkey thighs with salt and pepper. In a heavy pot, sear the turkey until golden on all sides. Add the potatoes, 4 garlic cloves, the thyme, salt and pepper.

Let roast in the oven for roughly 40 minutes.

Make sure that the potatoes are tender and the turkey is cooked through when you remove from the oven.

Green beans

In a pot of salted boiling water, blanch the green beans long enough to cook them while keeping a light crunch. Transfer to an ice bath to stop them from overcooking.

When ready to serve, sauté the beans with butter and the minced garlic in a hot skillet.

Season to taste with salt and pepper.

Sundried tomato pesto

In a blender or food processor, combine all of the ingredients except for the oil and blend. Add oil gradually until you reach the desired consistency. Creamy and light texture is the goal. Season to taste with salt and pepper. Set aside.

Plating

On a flat plate, place the turkey in the center and next place the potatoes just beside. Add the sautéed green beans. Drizzle with the sundried tomato pesto as much as you like!

Bon appétit!