

# Turkey Risotto

Serves 20 / Cooking time 25 minutes



## Ingredients

3kg Bernard Matthews Diced Turkey Breast  
1.2kg Broccoli Florets, cut into small pieces  
600g Carrots, cut into small julienne strips  
600g Red Peppers,  
cut into small julienne strips  
180ml/12 tbsp Oil  
6 Onions, chopped  
1.2kg Short Grain Rice  
3.5ltr Chicken Stock  
6 tsp Garlic Puree  
600g grated Cheddar Cheese  
Seasoning

## Method

1. Blanch the broccoli florets, carrots and red peppers in boiling water for 2 minutes.
2. Fry the diced turkey breast in oil, then add the onions and fry until soft, then add the rice and stir fry for 2 minutes.
3. Add stock and bring to the boil.
4. Simmer for 20-25 minutes until the rice is cooked and the mixture is creamy.
5. Add the garlic puree and cheese and stir well.
6. Gently fold in the cooked vegetables and serve.



For more information or help with menu planning, please contact the Bernard Matthews Foodservice team on:

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*Time to swap to turkey... change your meat not your menu!*