

# Warm Crushed Potato, Turkey & Pesto Salad

Serves 20 / Cooking time 40 minutes



## Ingredients

600g Sliced Turkey Breast  
5 Garlic cloves, peeled  
and thinly sliced  
1kg small New Potatoes, washed  
150ml/10 tbsp chopped Basil leaves  
Olive Oil  
750g Cherry Tomatoes  
250g Fresh Pesto Sauce  
5 bags Rocket Salad

## Method

1. Pre-heat the oven to 200°C/400°F/Gas Mark 6.
2. Place the sliced garlic, new potatoes and basil in a roasting tin and drizzle with olive oil to coat the potatoes.
3. Roast in the oven for 15 minutes. Turn the potatoes, then add the tomatoes for a further 15 minutes or until the potatoes are soft.
4. Crush the potatoes in the roasting tin lightly with a fork and stir in the pesto, lightly coating the potato mixture.
5. Place the rocket salad onto each plate with the sliced turkey breast slices.
6. Pile on the warm potato and tomato mixture and serve immediately.



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

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