

# Turkey Pockets à la Kikkoman

Total time **60 mins**

## INGREDIENTS

4 portion(s)

<b>500 g</b>	turkey fillet
<b>300 g</b>	apricots
<b>4</b>	shallots
<b>6 tbsp</b>	Kikkoman Teriyaki Marinade
	mixed, roughly ground pepper
<b>1 tsp</b>	brown sugar
<b>0.5 tsp</b>	chilli flakes
<b>For the Salad:</b>	
<b>1</b>	romaine lettuce
<b>125 g</b>	rocket
<b>250 g</b>	cherry tomatoes
<b>3.5 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>2.5 tbsp</b>	white balsamic vinegar
<b>1.5 tsp</b>	fig mustard
	freshly ground pepper

## PREPARATION

### Step 1

Wash the turkey fillet, dab it dry and cut into bite sized pieces. Wash, halve and de-stone the apricots. Peel the shallots and cut them into wedges. Combine the Kikkoman Teriyaki marinade & sauce, pepper, sugar and chilli flakes with the turkey, apricots and shallots. Distribute the ingredients onto 4 adequately sized pieces of aluminium foil, close the foil and cook the pockets on the barbecue for approx. 15-20 minutes.

### Step 2

To make the salad, pluck the romaine lettuce leaves, wash them with the rocket leaves and tear into bite-sized pieces. Mix together the Kikkoman naturally brewed soy sauce, vinegar, mustard and pepper. Combine the salad and the dressing and serve with the turkey pockets. They taste delicious with fresh country bread.