

Turkey Pockets à la Kikkoman

Total time 60 mins

INGREDIENTS

4 portion(s)

500 g turkey fillet300 g apricots4 shallots

6 tbsp Kikkoman Teriyaki

Marinade

mixed, roughly grounded

pepper

1 tsp brown sugar0.5 tsp chilli flakes

For the Salad:

1 romaine lettuce

125 g rocket

250 g cherry tomatoes3.5 tbsp Kikkoman Naturally Brewed Soy Sauce

2.5 tbsp white balsamic vinegar

1.5 tsp 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.