

Tukey with Vegetables

Written by Janet
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Ingredients:

- 2 cups cauliflower florets
- 2 cups broccoli florets
- 2 cups turkey breast in cubes
- ½ cup onion chopped
- 1 cup heavy cream
- 4 teaspoons butter
- ½ cup chicken stock
- salt and pepper

In a saute pan at a medium heat melt 2 teaspoons of butter add the onion and cook until transparent then add the turkey and seasoned with salt and pepper cook until the turkey it's brown from the sides then add the chicken stock and cover, let it simmer for 15 minutes then add the cream. In a medium pot with water boil the broccoli and cauliflower florets for just 5-7 minutes and drain. While the florets are still hot add the rest of the butter and mix well. Serve the turkey sauce over the florets and enjoy.