



Turkey tomato gratin

Serves 4

Prep & cooking time: 30 – 45 minutes

Ingredients:

- 400g jar of passata or tomato pasta sauce
- 3 tablespoons double cream/crème fraiche.
- Several thick slices of cooked turkey
- 2 chopped mixed peppers (or any colour you have)
- 250g sliced mushrooms
- 2 slices of stale bread (crusts cut off) for breadcrumbs
- Grated parmesan for topping
- 1 tablespoon olive oil

Method:

- 1) Mix the tomato passata or tinned tomatoes with the double cream or creme fraiche.
- 2) In a wide shallow dish, lay thick slices of leftover turkey.
- 3) Sauté the peppers and mushrooms and layer on top of the turkey.
- 4) Pour over the creamy passata, top with breadcrumbs mixed with grated parmesan, and drizzle with a little olive oil.
- 5) Bake in a medium oven until the turkey is piping hot and the breadcrumbs are crisp and brown.