



Peach Turkey with Asparagus and Broccoli

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

1 peach
1 large turkey steak, chopped into strips
8 asparagus spears
8 tender-stem broccoli pieces
1 spring onion, chopped
fresh coriander
some grated ginger

2 tsp soy sauce
2 tsp honey
some lime zest and juice

Instructions

- 1) Cut the peach into 9 wedges.
- 2) Mash up one wedge and mix in a bowl with the soy sauce, honey and lime. Add the turkey and leave to marinate for at least 15 minutes.
- 3) Lightly boil the asparagus and broccoli in salted water for 5 minutes.
- 4) Fry the turkey, then add the spring onions, asparagus, broccoli and ginger.
- 5) When it's all heated through, stir in some fresh coriander and serve with steamed rice and the peach wedges.