Peanut Butter Turkey

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

200g diced turkey thigh
100g natural yogurt
75ml veggie stock
3 tbsp peanut butter
2 celery stalks, chopped
6 baby corn, chopped
Half a red onion, chopped
Fresh coriander
1 tsp grated ginger

3 tbsp soy sauce
1 tbp honey
1 tbp groundnut oil

Instructions

1. Marinate the turkey in the soy sauce, honey and oil for at least 15 minutes.
2. Fry the onion for a couple of minutes, then add the turkey to brown.
3. Add the celery, corn and ginger, cooking for another couple of minutes.
4. Pour in the stock, yogurt and peanut butter. Stir and simmer for 5-10 minutes.
5. Toss in some fresh coriander and serve with steamed rice.