



**Four Seasons Cookery Academy Christmas Signature Dish © Serves 4**

- 80g dried Pasta per person
- 2 Turkey Breast Fillets – chopped into bitesize chunks
- Dried Sage
- 1 Red Pepper & 1 Green Pepper – de-seeded and chopped into smallish chunks
- 2 Tbs Cranberry Sauce
- 4 cloves Garlic – finely chopped
- 2 Red Onions – diced
- 200ml Half-fat Crème Fraiche

Cook the Pasta as per the pack instructions – no need to add salt/oil to the water.....

Fry the Onions, Peppers and Garlic in a little Olive Oil. Add the Turkey and continue cooking until completely cooked. Add approximately 5 shakes of Sage and the Cranberry Sauce. Stir through the Crème Fraiche - sample and add more Sage to taste. Add a sprinkling of Black Pepper if liked.

Serve with the Sauce – garnish with a dollop of Cranberry Sauce on top.

*This dish is so easy to make and encompasses all the smells and flavours of this time of year. Turkey is such an excellent source of protein and is very lean and low in cholesterol. As long as you keep your portion sizes under control, this is a healthy and delicious festive dish. I hope you enjoy it! Serve it with a crisp mixed salad.*

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Recipe provided courtesy of Four Seasons Cookery Academy