



# Marinated turkey skewers

## Ingredients (serves 2)

250 g boneless turkey  
Spring onion  
Fresh parsley  
1 garlic clove  
1 finger-thick piece of ginger  
Virgin olive oil  
Paprika  
Oregano  
Pepper  
Balsamic vinegar

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## Method

1. Cut the turkey into small pieces.
2. Peel and chop the garlic clove.
3. Peel and cut the ginger.
4. Season the turkey in a bowl with pepper, oregano, paprika, garlic, chopped ginger and a few drops of virgin olive oil. Mix together and let sit for some hours in the fridge.
5. Thread the marinated turkey onto the skewers.
6. Assemble a salad with spring onion thinly cut and chopped parsley. Season with olive oil and balsamic vinegar.
7. Cook the skewers in a frying pan at medium heat, until golden brown on all sides.
8. Serve with the salad.