



Turkey Cacciatore



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Ingredients (Serves 4)

- 3 tbsp olive oil
- 200g mushrooms, sliced
- 1 large onion, chopped
- 2 garlic cloves, crushed
- 1 red chilli, de-seeded, finely chopped
- 2 tbsp tomato puree
- 50ml white wine
- 2 tsp dried oregano
- 1 tsp capers in vinegar, rinsed and chopped
- 2 cans chopped tomatoes
- 1 tsp splash red wine vinegar
- 500g cooked turkey, shredded into chunks
- 125g ball mozzarella
- 2 handfuls fresh breadcrumbs
- few sprigs flat-leaved parsley, chopped

Method

Heat 1 tablespoon of the olive oil in a frying pan and add the sliced mushrooms and fry until lightly browned. Tip into a bowl and set aside.

Add the remaining 2 tablespoons of olive oil to the pan and fry the onion, garlic and chilli in the oil until softened.

Add the tomato puree and stir in and fry for a further minute.

Pour in the wine and cook for a further 2 minutes until the wine has reduced.

Add the tomatoes, vinegar, oregano, capers and season with salt and black pepper, then simmer for approximately 20 mins until thick.

Stir in the turkey, fried mushrooms and parsley and transfer to a baking dish. Heat oven to 220C / Gas 7.

Tear over the mozzarella in chunks, scatter over the breadcrumbs with some more ground pepper.

Bake for 20 mins until turkey is piping hot through, and the top is golden and bubbling.