

Turkey stew with mushrooms

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Ingredients

- Turkey leg meat, 300 g
- Fresh mushrooms, champignons are suitable or whatever you have, do not spare, add the same amount as turkey
- One large finely chopped onion
- A few cloves of garlic
- Cream, suitable for 10%. UHT, 200 ml
- Olive oil, salt, pepper, herbs de Provence

Instructions

1. Cut the turkey into pieces. I wanted it to be bigger. Spice it up: add a little salt, pepper, herbs de Provence. Let it marinate while you prepare the other ingredients.
2. Wash the mushrooms clean and cut them, especially if they are very large.
3. Peel and chop the onions.
4. Chop the garlic.
5. Heat the pan. Also heat up the casserole, let it heat up on low heat.
6. Sear the turkey and immediately throw it into the casserole. Then other ingredients - onions, mushrooms, garlic. Pour in the cream, cover and leave to simmer. Let it cook for at least 45 minutes. During this time, cook mashed potatoes or buckwheat. What do you like more?