

Cheesy turkey nuggets with homemade chips

Serves 4

Prep 10 minutes

Cooking 30 minutes

Ingredients

1 egg

3 tbsp grated cheese

3 cloves of garlic crushed

500 g pack of turkey pieces

3 large potatoes

2 tbsp vegetable oil

1 cup of breadcrumbs

Method

- 1. Heat the oven to 220°C.
- Beat the egg with the cheese and 1 clove of crushed garlic in a bowl then add the turkey pieces
- 3. Cut the potatoes into chunky chips, toss them in the oil and spread out on a baking tray and cook for 15 minutes.
- 4. Put the breadcrumbs in a freezer bag and add the turkey pieces. Mix thoroughly and put onto another baking tray.
- 5. Take the chips out of the oven and carefully mix in the remainder of the garlic. Put back into the oven for 15 minutes.

6. Put the turkey pieces in the oven and cook for 12 minutes or until golden brown.

