

OUR RECIPE



TANDOORI FILLETS AND VEGETABLE PILAU

10 portions

INGREDIENTS



10 Quorn Fillets, defrosted

MARINADE

- 400ml natural yoghurt
- 1 tbsp lemon juice
- 5 tbsp tandoori spice mix
- 2 garlic cloves, crushed

CUCUMBER RAITA

- 200ml natural yoghurt
- 2 tbsp mint sauce
- 1/2 cucumber, peeled, de-seeded and finely diced

VEGETABLE PILAU

- 1 tbsp vegetable oil
- 1 tsp turmeric
- 300g basmati rice
- 2 tsp mild curry powder
- 1 ltr vegetable stock
- 100g frozen peas
- 300g carrots, diced into 1cm pieces

METHOD

1. Tear each Quorn Fillet into four rough pieces.
2. Mix together the marinade ingredients and then stir in the torn fillets, mix to coat well and refrigerate for 30 minutes.
3. Pre-heat the oven to 200°C/Gas Mark 6.
4. Make the cucumber raita by combining the ingredients in a small bowl. Refrigerate until required.
5. Heat the vegetable oil in a large pan. Stir in the turmeric and curry powder and cook for 2 minutes, add the rice and stir well to coat in the spices. Add the hot stock, peas and carrots. Bring to the boil, then cover and reduce the heat. Simmer very gently for 12-14 minutes until the rice and carrots are soft and the stock has been absorbed.
6. Spoon the Quorn Fillets on to a greased baking sheet and bake in the oven for 14 minutes or until core temperature has been reached.
7. To serve, divide the rice between the plates, top with the tandoori fillets and drizzle with the cucumber raita.