



## BARBECUED TURKEY ANDOUILLE POBLANO POPPERS

SERVES 12

### INGREDIENTS

Fresh Turkey Breast (skin-on and bone-in).....	2pc
Chorizo Sausage – casings removed and finely sliced .....	3pc
Poblano Peppers – sliced in half lengthways, seeded, and ribs removed .....	6pc
Roma Tomatoes – cored, quartered lengthways, seeded, and fine dice .....	3pc
Spring Onions – trimmed, and thinly sliced on an angle .....	3pc
Lime – sliced in half and grilled for garnish .....	3pc
White Rice Pilaf.....	2cups
Cheddar or Jack Cheese – shredded.....	2cups
Flaked Sea Salt.....	to taste
Fresh Ground Black Pepper .....	to taste
Fresh Cilantro – rinsed, leaves stripped, and finely chopped.....	garnish
Sour Cream .....	garnish
Cotija Cheese – finely grated .....	garnish

### TECHNIQUE

1. Preheat barbecue to 375°F (190°C) for indirect cooking, clean grill with brush, season with canola oil
2. Season turkey with salt and pepper, place on grill, barbecue for 25-30 minutes or until golden brown and crispy
3. Internal temperature of 165°C using an instant-read probe thermometer inserted into thickest part, not touching bone
4. Allow turkey to cool slightly, thinly slice across the breast
5. In a large bowl combine turkey, chorizo, tomatoes, onions, cheese, and rice, fold together to incorporate
6. Spoon mixture into poblano halves, mounding and gently pressing to fill cavity
7. Arrange the peppers in a single layer on the indirect cooking zone of the barbecue, close lid
8. Barbecue for 15-20 minutes or until golden brown and nicely charred
9. Finish with Cotija cheese and serve with cilantro, lime wedges, and sour cream

### INGREDIENTS – WHITE RICE PILAF

Long Grain White Rice .....	2cups
Chicken or Vegetable Stock .....	4cups
Mushrooms – brushed clean, trimmed, and finely sliced .....	1cup
Yellow Onion – trimmed, peeled, and fine dice .....	1cup
Bouquet Garni .....	1pc
Unsalted Butter .....	2tbsp

Extra Virgin Olive Oil..... 1tbsp  
 Fresh Ground Black Pepper ..... to taste  
 Flaked Sea Salt..... to taste

**TECHNIQUE**

1. Preheat a large saucepan over medium-high heat, add butter and olive oil
2. Add onions, season with salt and pepper, sauté until golden brown
3. Add mushrooms, season with salt and pepper, sauté until golden brown, add rice, stir to coat rice
4. Add stock and bouquets garni, stir gently, cover and place in the oven for 45-60 minutes

**INGREDIENTS - BOUQUET GARNI**

Leek White - slice one side of leek creating a sheath .....1pc  
 Whole Peppercorns .....5pc  
 Whole Cloves .....1pc  
 Garlic Cloves - trimmed and peeled .....1pc  
 Fresh Bay Leaf.....1pc  
 Fresh Thyme .....1pc  
 Fresh Flat Leaf Parsley .....1pc  
 Butcher's String .....1pc

**TECHNIQUE**

1. Wrap bay leaf, garlic, peppercorns, cloves, thyme, and parsley in leek white, tie with string