

TURKEY PEPPER STEW



1/4 cup pickled pepperoncini peppers, sliced

3 tsp olive oil

2 tsp tomato paste

Salt & pepper, to taste

Parsley, chopped, for garnish

1.5 lb Pure Flavor® Craft House Collection® Seedless

Mini Peppers, sliced into wide strips 6 garlic cloves, smashed

2 turkey legs

1 small vellow onion, chopped

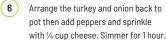
1 cup chicken stock

1/2 cup Parmesan cheese, grated & divided

1/3 cup dry white wine

Heat a large ovenproof pot over medium-high heat, add oil, turkey legs, and onion.

- Season with salt & pepper and cook until turkey is browned and onions are slightly browned, about 5 minutes. Transfer to a plate.
- Reduce the heat to medium and add the garlic and tomato paste.
- Add the pepperoncini slices and wine and bring to a boil, scraping up any browned bits with a wooden spoon.



- Add the broth and return to a simmer.
- Transfer to the oven and broil until the top is browned, about 5 minutes.
- Garnish as with parsley and remaining cheese as desired.



1hr 25 min

15 min PRFP.

70 min COOKING



