

Quick & Easy Linguini



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Pack of Turkey Rashers

Spring Onions

Cress

2 Squirts of Fry Light oil (or if you like it creamy use crème fresh)

Baby Tomatoes

Fresh Parsley for garnish

Method

- 1 Boil the linguini in a saucepan until fully cooked
- 2 Grill the turkey rashers under the grill for 2 minutes each side and cut into thin strips
- 3 Prepare the spring onions and cut into small pieces
- 4 Drain the linguini and place back into the saucepan, add the spring onions, cress, baby tomatoes and turkey strips, squirt the fry light oil (or crème fresh) over the linguini and stir, serve in a dish with parsley to garnish