

**LITTER FREE DORSET**

LAND, COAST & SEA



# **LEFTOVER CHRISTMAS DINNER CURRY**

**#LOVEFOODHATEWASTE**

**#TASTEITDONTWASTEIT**

# LEFTOVER CHRISTMAS DINNER CURRY

When isn't there leftover turkey and vegetables after Christmas day?

This yummy recipe will help you to use up your festive leftovers



**Prep time** 5 mins

**Serves** 2

**Cook time** 30 mins

## Ingredients

- **2 tbsp** of vegetable oil
- **1 white onion** diced
- **1 pepper** - deseeded, chopped into chunks
- **1/2 leek** sliced
- **150g** of leftover turkey chopped
- Leftover vegetables (*carrot, broccoli, cauliflower*)
- **2 tbsp** of curry paste of your choice - this recipe uses Tika Masala
- **400g** tin of chopped tomatoes
- **50g** block of coconut cream
- **1 tsp** sugar
- Coriander as garnish (*optional*)

- 1.** Heat oil in a pan, add the onion, and cook on a medium heat for 5-7 mins until soft and golden
- 2.** Add the pepper and leek and cook for another 5 mins, stirring occasionally
- 3.** Add the cooked chicken or turkey and any left-over vegetables. Add the curry paste, stir well, and cook for 3-5 mins to cook the spices
- 4.** Add the tinned tomatoes, salt, pepper and sugar and cook through for 10 mins. Add a drop of water if the sauce is too thick. Stir occasionally to stop it sticking
- 5.** Add the coconut cream and cook for a further few minutes until all mixed in. Taste and season with more salt, sugar, pepper or coconut milk if required
- 6.** Serve with rice or naan bread and sprinkle your curry with coriander if you wish

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