



# Leftover Turkey & Sprout Tikka Masala

We've got the perfect recipe to use up all that delicious leftover turkey

Serves: 6

Prepare: 5 Minutes

Cook: 30 Minutes

Difficulty: easy

## Ingredients

### For The Curry Paste

- 2 large garlic cloves, peeled
- 1 large thumb ginger, peeled
- 1-2tbsp sriracha (depending on spice)
- 1/2tsp ground cumin
- 1/2tsp ground coriander
- 1/2tsp smoked paprika
- 1tsp ground turmeric
- 1 heaped tsp garam masala
- 1/2tbsp oil, we used rapeseed oil
- sea salt

### For The Curry

- [leftover turkey \(shredded\)](#)
- 1tbsp oil
- 1 large red onion, sliced
- 2 peppers, roughly chopped
- 1 can chopped tomatoes
- 450-500g cooked turkey meat, shredded or diced
- 250g cooked sprouts, cut into halves
- 1-2tbsp mango chutney
- 150ml double cream

### To Serve

- red chilli, optional
- fresh coriander, roughly chopped
- lime wedges
- rice

## Method

1. First, make the curry paste. Roughly chop the garlic and ginger and place in a small blender. Add the sriracha and all the spices followed by the oil and 1 tablespoon water. Season with a pinch of salt before blending into a smooth paste
2. Heat the oil in a large pan over a medium heat. Add the sliced onions and fry for 4-5 minutes until they start to soften. Add the pepper, fry for a further 2 minutes before adding the curry paste
3. Allow the paste to cook for 2 minutes, stirring continuously to ensure it doesn't stick or burn, before pouring in the chopped tomatoes and half a can of water
4. Bring the pan to a simmer before stirring through the cooked turkey. Allow the sauce to simmer and reduce for 10 minutes before adding the sprouts and the mango chutney. Allow to simmer for a further 10 minutes until the sauce has reduced and thickened
5. Turn the heat down to low and pour in the cream. Stir through, gently warm and season with a little more salt before removing from the heat
6. Serve the pan straight to the table topped with slices of red chilli, a sprinkling of fresh coriander and a handful of lime wedges. Serve alongside rice and naan bread

- naan bread