



Organic Turkey Carnitas

A delicious Mexican inspired recipe to use up leftover cooked turkey, cranberry sauce and brussel sprouts from Christmas Day. By Rebecca Cooks

Serves: 4
Prepare: 20 Minutes
Cook: 30 Minutes
Difficulty: easy

Ingredients

Christmas Leftovers

- 600g cooked organic dark turkey meat, roughly shredded
- 1 large white onion, finely diced
- 4 cloves garlic, minced
- juice of 1 large orange
- 2 bay leaves
- 2 dried chipotle chilies, soaked in hot water and roughly chopped
- salt/pepper
- 2tbsp olive oil
- 2tbsp vegetable oil

For The Cranberry Salsa

- 1tbsp cranberry sauce
- handful coriander, finely chopped

For The Pickled Brussel Sprouts

- 8-10 raw brussel sprouts, finely sliced
- tsp caster sugar
- 2tsp salt
- 1tsp black peppercorns
- pinch chilli flakes
- 120ml water
- 120ml white wine vinegar
- pinch of sea salt
- 1 small red onion, finely diced
- juice of 1 lime

Method

Christmas Leftovers

1. Heat 2tbsp olive oil in a large casserole pot on a medium heat and add diced onion. Sauté till onion begins to soften and then add garlic, bay leaves and chopped chipotle chilies. Continue to stir till soft and translucent
2. Add orange juice to the pot along with a good pinch of sea salt and black pepper
3. Add the torn cooked turkey to the pot, stir to combine and add enough water to cover the turkey mixture halfway
4. Bring to a gentle simmer for 30 minutes till the meat is tender and falling apart. Discard the bay leaves and check the seasoning
5. Heat a heavy-based cast iron pan and heat 2 tbsp vegetable oil over a medium-high heat till the oil is shimmering
6. Add the braised turkey meat to the pan in an even layer and allow to cook without moving. This will allow the base to form a crisp and browned layer. Continue this step until all the turkey is crisp and golden. Check the seasoning
7. Serve turkey carnitas on corn tortillas with cranberry salsa, pickled brussel sprouts, avocado and coriander

For The Cranberry Salsa

1. In a small bowl, mix together the cranberry sauce, lime juice, red onion, coriander and salt
2. Check and adjust seasoning as preferred

For The Pickled Brussel Sprouts

1. To a small pan add vinegar, water, sugar, salt and bring to

a gentle simmer till dissolved

2. Add finely sliced sprouts, chilli flakes and peppercorns to a bowl or jar and cover with the hot pickling liquid
3. Leave to cool to room temperature and chill in the fridge for 1-hour minimum