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creamy turkey curry

What better way to use up those lovely leftovers from your Christmas dinner?



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- 2 tbsp vegetable oil
 - 1 onion, sliced
 - 3 cloves garlic, crushed
 - 2 tsp garam masala
 - juice of 1 large lemon
 - 2 green chilli, deseeded and finely chopped
 - 3cm fresh ginger, peeled and finely chopped
 - 3 tbsp fresh mint, finely chopped
 - 500g cooked turkey, cubed
 - 125g Rodda's Cornish clotted cream
 - 125g Greek style yogurt
 - 2 tbsp chopped coriander

Heat half the oil in a large pan, add the onion, green chilli, ginger and garlic. Cook until the onions are a light golden brown.

Add the garam masala and fry for a further 3 minutes. Mix in the lemon juice and leave to cool slightly. Place in a mini processor and whiz into a paste. Now add the remaining oil and return the paste to the pan, then add the turkey and toss until coated in the paste.

Add the clotted cream, yoghurt and mint, cover the pan and cook for about 30 minutes or until the turkey is fully heated through. Stir in the coriander leaves and season to taste. Serve with rice and naan bread.

Enjoy!

Time: *preparation, 10 minutes | cooking, 40 minutes*

Makes: *4 servings*

<https://www.rodidas.co.uk/recipes/recipe/creamy-turkey-curry/>

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