



The  
**Fire Fighters**  
Charity



# Leftover turkey curry

SERVES 4

## INGREDIENTS

- 1 tbsp butter
- 1 tbsp olive oil
- 1 large onion, chopped
- 2 garlic cloves, crushed
- 4 tbsp curry paste
- 300g leftover turkey
- 500ml chicken stock
- 75ml single cream
- 1/2 lemon, juiced
- 1 tbsp mango chutney
- Coriander leaves, to serve
- Rice of your choice, to serve

## DIRECTIONS

Heat the oil and butter in large frying pan on medium-high heat.

Add the onion and cook until softened (roughly 5 mins), then add the garlic and cook for 1 min and finally the curry paste and cook for 2 mins.

Pour in stock and simmer for 8 mins, then add cooked turkey meat, cream and chutney and heat through - stopping before it boils.

Add lemon juice to taste.

Serve with rice and sprinkle coriander over.