

Slow cook turkey curry recipe

Allow up to 3 hours 30 minutes cooking time

Ingredients

- 2 tbsp butter
- 2 tbsp rapeseed or olive oil
- 4 onions, sliced (we prefer to use red)
- 2 garlic cloves, crushed
- 2cm fresh ginger, peeled and grated
- 2 red chillies, deseeded and finely chopped
- 3 tbsp of mild curry powder
- 1 tsp garam masala powder (optional)
- 400g chopped tomatoes
- 500g leftover turkey meat, torn
- 150ml chicken or fresh turkey stock
- 200ml of coconut milk
- A handful of fresh coriander



Method

1. In a large saucepan heat the oil and butter over a low to medium heat until the butter has melted.
2. Add the onions and cook slowly for 15 to 20 minutes until tender.
3. Add the garlic, ginger and half of the red chilli and continue to cook for a further 5 to 10 minutes (keep the remaining red chilli aside for later).
4. Stir in the curry powder and garam masala powder (if using) and cook for a further 5 minutes.
5. Stir in the chopped tomatoes, followed by the leftover turkey and stock. Bring to the boil, then reduce the heat to a very gentle simmer. Pop the lid on and continue to cook for 1 to 2 hours, stirring regularly.
6. Add the coconut milk, stir thoroughly and continue to simmer for a further 30 minutes. If needed use two forks to pull the turkey apart.
7. Season, and scatter with the remaining red chilli and fresh coriander to taste.

TIP

Can be cooked a day ahead and stored in the fridge to intensify the flavour or frozen and kept in an airtight container for up to 3 months.