

# Leftover Turkey Curry



**Step 1.** Dice 1 onion. Warm a tablespoon of oil in a large frying pan, Add the diced onion. Cook slowly until soft.

**Step 2.** Add a tablespoon of Curry powder to the onion mix well. Add a tablespoon of tomato puree mix well. To spice it up, you could add a teaspoon of. Cumin Chilli or turmeric.

**Step 3.** Add a tin of coconut milk to the pan and mix well. Fill the can with water and add to pan. Bring the sauce up to a slow simmer, add leftover diced turkey and simmer for 15 minutes.

**Step 4.** After 15 minutes check turkey is piping hot, add left over vegetables or frozen peas. Served with boiled rice.

