

# Turkey & Mango Curry



**Christmas comes but once a year, but sometimes the size of turkey we buy could last all year.** Over a third of us reckon we throw away more food at Christmas than any other time, but instead of that turkey heading for the bin on Boxing Day after your umpteenth roast dinner sandwich, why not try this different recipe to ensure your leftover turkey doesn't go to waste.

# Turkey & Mango Curry



- 1 tbsp rapeseed oil
- 1 large onion, diced
- ½ red chilli finely diced (optional)
- 1 tbsp medium curry powder or paste
- 1 garlic clove, crushed
- 1 medium cooking apple, peeled and thinly sliced
- 750 mls hot chicken or turkey stock
- 1 mango, peeled and diced
- Leftover cooked turkey
- 2-3 handfuls spinach leaves

## Method

1. Place oil into a saute pan with onion and chopped chilli. Cook on a medium heat until the onion has softened then add the curry, garlic and sliced apple and cook for 2-3 minutes.
2. Add the stock and simmer gently for 12-15 minutes until the apple starts to break down. Add the mango and cook for a further 5 minutes.
3. Add the turkey and spinach leaves and cook until the turkey is heated through and the spinach has wilted.
4. Serve with rice, naan and poppadums.

Serves 3-4

