



Turkey delight - mild

Left-overs? For a delicious way to use up left-over turkey, chicken, ham or beef try this recipe. Delicate, superbly aromatic, bursting full of flavour. Fresh Tamil spices, creamy coconut milk, lime juice and fresh coriander...absolutely beautiful!! Our version of the Tamil 'Vadagam' blend. Named by our friend Claire; 'Turkey Delight'....full of Indian promise!

Serves 4-6 people

Ingredients:

500g/1lb onions, peeled, diced
60g/2oz ghee, butter or 3 tblsp vegetable oil
4 cloves garlic, crushed or blitzed
20g or 1 fat inches ginger, grated or blitzed
1 packet of *GREEN SAFFRON Turkey Delight Spice Blend*
1 tin coconut milk
1 tin tomatoes, chopped
1kg/2lb **COOKED** meat (turkey, ham etc), cut into bite-sized pieces
Coriander, fresh, roughly chopped
Juice and zest of ½ lime
Salt, a little to taste (*optional*)

How to make your meal:

1. Sweat the onions in the ghee in a heavy bottomed pan until soft.
2. Turn the heat up to medium, add the garlic and ginger. Stir for a couple of minutes.
3. Next, add your whole pack of *GREEN SAFFRON Turkey Delight Spice Blend* and stir for another minute.
4. Turn up the heat a little, add the tomatoes and coconut milk, stir and cook for 2 or 3 minutes.
5. Add the cooked meat and cook on a gentle heat until everything's deliciously warm, approx 5 to 10 minutes.
6. Take off the heat, grate the lime zest into the pan, squeeze in the lime juice, sprinkle with the fresh coriander.
7. Stir, check the seasoning, adding salt if you think it needs it, stir again, then serve immediately...simple!

Serving suggestion:

Sprinkle with freshly chopped coriander and serve with Green Saffron's Indian Basmati rice and Naans.

Alternative suggestions:

Try replacing the cooked meat with the same quantity of raw....cut into mouth-size pieces, but remember (at stage 5, above) to cook it for about 20 minutes for chicken and about 1½ hours for lamb with the lid on until your chosen meat is cooked. Fish could also be used. Monkfish is recommended as it has a firmer texture. Again, remember to only just cook the fish. This could take as little as 15 to 20 minutes.

Remember:

This recipe has been tried and tested by the Green Saffron Masaalchi and is pretty much guaranteed, but if you want to change the quantities of a couple of ingredients go for it....experiment and enjoy your cooking. With Green Saffron spices you can't go wrong!!!

Facebook: greensaffronspice – Instagram: greensaffronspice – Twitter: @greensaffron

For handy hints and compliments contact us on:

T: +353 (0)21 463 7960, M: +353 (0)86 833 1030, E: eatwell@greensaffron.com, W: www.greensaffron.com.

Unit 16 Nordic Enterprise, Knockgriffin, Middleton, Co Cork, Ireland