

# Whitworths

## Left-over Turkey Korma



### INGREDIENTS

- 150g **Whitworths Sunshine Sultanas**
- 75g **Whitworths Ground Almonds**
- 50g **Whitworths Crystallised Fiery Ginger**
- 150g **Whitworths Flaked Almonds**
- 2tbsp olive oil
- 1 onion, diced
- 2 garlic cloves, crushed
- 2tbsp korma paste
- 400ml chicken stock
- 700g left-over cooked turkey, pulled or diced into large chunks
- 150g 0% fat Greek yogurt
- Small bunch fresh coriander, chopped

 Serves 8  Prep 10mins  20mins

### READY...STEADY...BAKE

- ♥ Heat the oil in a large pan, then fry the onion and garlic until caramelised.
- ♥ Stir in the almonds, ginger and korma paste then cook for a minute.
- ♥ Stir in the chicken stock and gently bring to a simmer.
- ♥ Once simmering stir in the turkey meat and sultanas then simmer for 10 minutes, stirring regularly.
- ♥ Remove the heat and allow to cool for 30 seconds then stir in the yogurt and coriander.
- ♥ Serve with rice and naan bread (optional).

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!