## Easy Leftover Recipe





Make the most of Christmas Day leftovers and sort out lunch for Boxing Day all in one go - try our turkey tagine. And if you don't have any turkey, you can use chicken instead.















DAIRY FREE

**NUT FREE** 

## **Ingredients**

Fresh turkey leg meat off the bone, cut into bite sized chunks (or chicken thighs)

- 1 red pepper
- 1 courgette
- 250ml chicken stock (½ stock cube)
- 2 tins chopped tomatoes
- 1 tin chickpeas
- 2 onions
- 1 tsp fresh ginger
- 2 cloves garlic, crushed
- 2 tbsp coriander
- 4 tsp ras el hanout\*
- 1 lemon, grated and juiced
- 2 tbsp oil

- 1 Heat the oil in a large pan and add the chopped onions, chopped fresh ginger and garlic. Cook gently for 5 minutes.
- 2 Add the turkey meat and cook gently for 10 minutes.
- 3 Add the red pepper, courgette, tinned tomatoes, chickpeas, lemon zest and juice, ras el hanout\*, chicken stock and coriander.
- 4 Simmer for 30-45 minutes then add seasoning to taste. Continue to simmer for a further 30 minutes so the flavours infuse.
- **5** Serve with couscous or jacket potatoes.



- \*Ras el hanout is available from most supermarkets but you can also make your own:
- 2 tsp coriander seeds
- ½ tsp cumin seeds
- ½ tsp cardamom seeds
- ½ tsp fennel seeds
- ½ tsp black peppercorns
- 1 tsp ground cinnamon
- ½ tsp allspice
- 1 tsp ground turmeric
- ½ tsp paprika

Dry fry the seeds and peppercorns in a heavy-based frying pan for one minute. Pour into a mortar and pestle or processor for grinding until smooth.