

# Easy Leftover Recipe

 Love Guernsey  
Reduce Reuse Recycle

# TURKEY

**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.**



1 HOUR +



SERVES 8



FREEZABLE



DAIRY FREE



EGG FREE



NUT FREE



WHEAT &  
GLUTEN 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



\*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.