

Coronation Turkey



Ingredients (serves 4)

- 1 tbsp vegetable oil
- 1 small onion, finely chopped
- 2 garlic cloves, grated
- 2 cm piece fresh ginger, grated
- 1 tbsp medium curry powder
- 1 tbsp tomato puree
- 10 dried apricots, chopped
- 150ml mayonnaise
- 75ml natural yogurt
- 2 tbsp mango chutney
- juice of 1 lemon
- salt and pepper
- dash of hot chilli sauce/Tabasco
- 450g cooked turkey breast
- 2 tbsp chopped fresh coriander
- 50g flaked almonds, toasted lightly in a dry frying pan
- baby gem lettuce leaves and chapattis to serve

Method

In a small frying pan, heat the oil and gently fry the onion for 2 minutes.

Add the garlic and ginger and continue to fry for a minute or so.

Add the tomato and curry powder and add a splash of water and continue to cook for 2 minutes stirring occasionally until the water evaporates.

Put the curry mixture into a large bowl and allow to cool.

Remove any skin from the turkey breast and cut the meat into bite sized chunks. Set aside.

Put the apricots, mayonnaise, yogurt, mango chutney and lemon juice into the bowl with the curry mixture and stir well to mix.

Add salt, pepper and chilli/Tabasco sauce to taste and mix in.

Add the cooked turkey breast and stir until it is coated with the sauce, add the chopped coriander and mix in.

Serve scattered with the toasted flaked almonds and some baby gem lettuce leaves and chapattis.