

LEGENDARY LEFTOVERS

There's always a bit of leftover cooked veg after the big day and here's a delicious way to jazz it up! This would make a fantastic side dish to cold meats and pickles or you could even top it with a fried egg for breakfast!

Prep
20 mins

Cook
20 mins

Heat


Serves
4
as a side

400g **leftover green veg**
eg sprouts, cabbage, broccoli
etc - cut into bite-size pieces
100g **chorizo or bacon** - thinly
sliced
1 **medium onion** - finely
chopped
2 **cloves of garlic** - finely
chopped
½ **lemon**
10g **bunch of coriander**
(optional) - roughly chopped

2 tsp



JEERA BLEND

1 tsp



HALDI BLEND

½ tsp



METHI BLEND

½ tsp



MIRCHI BLEND

1

Fry 2 tsp **JEERA BLEND** in 2 tbsp oil for 30 seconds or until the seeds just start to pop and jump around

2

Add the onion and chorizo and cook for 10 minutes or until the onion is soft

3

Add the garlic, 1 tsp **HALDI BLEND**, ½ tsp **METHI BLEND**, ½ tsp **MIRCHI BLEND** and ¼ tsp salt and cook for 1 minute or until the garlic is soft

4

Add the leftover veg and stir-fry over a high heat for 5 minutes or until hot through and beginning to brown around the edges

5

Squeeze over the juice of the ½ lemon and sprinkle over the coriander to serve

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EXTRAS
#20

ALSO WORKS A TREAT WITH...

Leftover root veg

RAISE YOUR GAME BY...

Adding a handful of roughly
chopped chestnuts



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