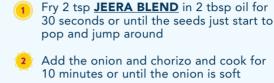
LEGENDARY LEFTOVERS

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
tteee	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

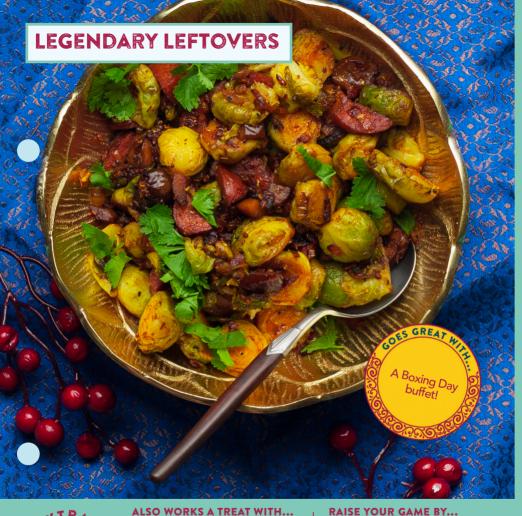


- Add the garlic, 1 tsp <u>HALDI BLEND</u>, ½ tsp <u>METHI BLEND</u>, ½ tsp <u>MIRCHI BLEND</u> and ¼ tsp salt and cook for 1 minute or until the garlic is soft
- Add the leftover veg and stir-fry over a high heat for 5 minutes or until hot through and beginning to brown around the edges
- Squeeze over the juice of the ½ lemon and sprinkle over the coriander to serve









€^{⊁™}45 #**20** **ALSO WORKS A TREAT WITH...**Leftover root veg

Adding a handful of roughly chopped chestnuts





