



SEASONAL BLEND: BOXING DAY BALTI

MAKE THIS AGAIN!

SEASONAL BLEND

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

3 tsp mild curry powder, 1 tsp each of garam masala and turmeric and ½ tsp chilli powder

Discover more about the Spicery larder at thespicery.com/larder

BOXING DAY BALTI

It's back! Liven up your Christmas leftovers with our special Boxing Day balti blend. You make the sauce first then add your ingredients, making it the perfect curry for leftovers - turkey, roast potatoes, carrots, sprouts - you name it, anything can go in and still be absolutely delicious!

Prep 30 mins	Cook 45 mins
Heat 	Serves 4

- 400g leftover **turkey** or **veg** (or any leftovers from the Christmas roast) or use 500g **diced chicken** (but cook for an extra 10 minutes) or **paneer** for a veg version (following the same cooking instructions) if you've eaten all your leftovers! - cut into bite-size pieces
- 1 medium **onion** - roughly chopped
- 3 cloves of **garlic** - roughly chopped
- Fresh **ginger** - roughly chopped to make 1 tbsp
- 10g bunch of **coriander** (optional) - roughly chopped
- 1 **green pepper** or 2 **green chillies** - deseeded and cut into bite-size pieces
- 1 **lemon**
- 1 tbsp **tomato puree**
- 1 tsp **sugar**
- **Natural yogurt** to serve (full fat is best) or dairy-free alternative
- **Rice** to serve

(1 portion of **BOXING DAY BALTI BLEND** = 3 tbsp)
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅓ or it will be too spicy!

- 1 Fry the onion in 2 tbsp oil for 15 minutes or until thoroughly brown and sticky
- 2 Blend the fried onion with the garlic, ginger, tomato puree, sugar, **BOXING DAY BALTI BLEND** and 1 tsp salt to a smooth paste (adding a splash of water if necessary)
- 3 Fry the paste in 3 tbsp oil for 5 minutes or until all the liquid has evaporated and the paste is beginning to brown and stick to the bottom of the pan
- 4 Add the green pepper and 300ml water, then cover and simmer for 15 minutes or until the sauce is rich and thick with spots of red oil on the surface
- 5 Stir in the turkey and the juice of ½ the lemon then cover and simmer for 10 minutes or until the turkey is hot through
- 6 Sprinkle over the coriander (if using) then serve with the rice, yogurt and remaining ½ lemon cut into wedges on the side