



A RECIPE FOR ONE LEGGED TURKEY LEFTOVERS

Thanks for giving a leg up from your Christmas turkey. Here's a great recipe from Will & Steve for your one legged turkey leftovers.

WILL & STEVE'S CORONATION TURKEY W/CUMIN SPICED FLATBREAD

Prep & cook time: 10 Minutes

Serves: 6



INGREDIENTS

600g left over turkey, breast or thigh, roughly chopped
2 soft pizza bases
1 tsp cumin
1 tsp salted butter
Drizzle of olive oil
2 tbsp thinly sliced almonds
1 cup natural yoghurt
Juice of half a lemon
Micro herbs

Sauce:

6 tbsp of mayonnaise
3 tbsp of curry powder
1 tbsp of raisins or sultanas, roughly chopped
Zest of 1 lemon
Zest of 1 orange
Juice of one lemon
½ tsp of paprika
½ tsp of turmeric
Salt and pepper

METHOD

- 1 Mix all of the sauce ingredients together in a bowl. Add in the chopped turkey.
- 2 Brush the pizza bases with butter, drizzle with olive oil and dust with cumin and salt. Cook the pizza bases in a hot dry pan until golden on each side.
- 3 Combine the yogurt with juice of half a lemon and season with salt and pepper.

To assemble:

Slice each pizza bases in 6 pieces and spoon on even amounts of the Coronation Turkey. Finish with a small spoonful of yogurt and sprinkle the chopped almonds on top. Finish with a few green micro herbs.

