



FARMERS MARKET

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Leftover Turkey Curry

Makes 30

Ingredients:

2 tablespoons curry powder
4 tablespoons butter
1 1/2 cups onion (chopped)
2 tablespoons flour
1/2 teaspoon ground ginger
2 cups chicken broth
1 (8- or 9-ounce) can pineapple (crushed, undrained)
3 cups turkey (cooked, diced)
2 tablespoons lemon juice
2 cups rice (hot, cooked)
Optional: Chopped cilantro, mint or parsley.

In a large skillet, melt the butter and add the curry powder, stirring for 2 minutes.

Add onions and stir frequently, cooking the onions until soft and translucent.

Add in flour and ginger. Stir vigorously to avoid large clumps.

Add chicken broth and pineapple. Mix well until there are no visible clumps of flour. Bring to a boil, then lower the heat and simmer, uncovered, for 5 minutes.

Stir in turkey and coat all the pieces well.

Cover the mixture and simmer for 10 more minutes, or until heated through.

Add in lemon juice and stir.

Garnish with fresh herbs if using. Serve over hot cooked rice and enjoy!

Credit: thespruceeats.com