



Simple Turkey Curry

4 portions

Ingredients:

2 lbs	JENNIE-O® Prep Chef Turkey Fillet, #3133, cut into 1-inch cubes	1	cinnamon stick
1	12 oz can diced tomatoes	1 tsp	ground cumin
1	large white onion, diced	1 tsp	ground coriander
3	Garlic cloves, pureed	1 tsp	ground turmeric
2"	fresh ginger (pureed)	1 tsp	ground red chili powder
3	Serrano chilies (deseeded and pureed)	1 tsp	salt
1	bunch coriander leaves (chopped)	1 tsp	sugar
1	tsp whole cumin seeds	3	Tbsp vegetable oil
3	green cardamom	1/2	lemon (juice)
2	bay leaves		

Instructions:

1. Add the oil to a deep pan. Bring up to a gentle heat and add all the whole spices. Once they start to pop, add the onion slices.
2. Combine well and allow to cook until soft and golden.
3. Add the pureed ginger and cook for two minutes on a gentle heat.
4. Add the pureed garlic and cook for two minutes on a gentle heat.
5. Add the pureed chili and allow to cook for two minutes on a gentle heat.
6. Add all the ground spices, and the salt and sugar.
7. Cook on a gentle heat until the spices start to release their oils. (If they begin to stick, add a little water to the pan.) This usually takes about five minutes.
8. Add the diced tomatoes to the pan and cook for five more minutes with the lid on.
9. Remove the lid. Add the Jennie-O turkey to the pan.
10. Cook until the sauce is reduced to a rich, thick gravy, stir often.
11. When ready to serve, sprinkle with chopped coriander leaves, drizzle with the juice of the ½ lemon.
12. Serve with boiled Basmati rice and Indian breads.

Recipe and photo courtesy of Jennie'O