



CURRIED RISOTTO

SERVES 4

Note: this dish is served cold

INGREDIENTS

50gm (2oz) butter
25gm (1oz) blanched almonds
1 small onion, finely chopped
1 small red pepper, sliced
225gm (8oz) mushrooms, sliced
1 small tin sweetcorn, drained
15ml (1tbsp) lemon juice
10ml (2tsps) curry powder, medium strength
Salt and pepper
225gm (8oz) leftover turkey **OR** bacon, cut into small pieces
2 clementines, peeled and segmented
15ml (1tbsp) mango chutney
225gm (8oz) cooked rice, cooled

METHOD

1. Melt butter on a low heat in large pan on hotplate and cook the almonds until golden, then remove and drain on kitchen paper.
2. Add onion and green pepper to pan and fry for 1-2 minutes.
3. Add mushrooms, sweetcorn, lemon juice, curry powder and seasoning.
4. Fry for a further 1-2 minutes, cool and transfer to dish.
5. If using bacon, fry until crispy and allow to cool.
6. Mix the turkey or bacon, the clementine segments, the mango chutney and the almonds to the onion and vegetable mixture.
7. Add the cooked rice.
8. Toss all ingredients together, turn into serving dish and chill well.
9. Sprinkle with chopped parsley and serve.

FOR VEGETARIANS: replace the meat with courgettes.





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