Tikka Turkey Taco

Prep Time: 40 minutes

Serves: 4 people

Ingredients

For turkey tikka masala

- 500 gms leftover turkey chopped
- 1 large onion
- 2 large tomatoes
- Small bunch chopped coriander
- 2 green chillies
- 2 tbsp chopped ginger and garlic
- 1 tsp paprika or Kashmiri chilli powder
- ¼ tsp turmeric powder
- 1 tsp cumin seeds
- 1 tsp Garam Masala
- 2 tbsp lemon juice
- 3 tbsp plain yogurt
- 3 tbsp any neutral oil / ghee
- 150 ml water or gravy

For coriander mint chutney

- 1 bunch Coriander, about 2 cups packed
- ½ cup packed mint leaves
- 2-3 tbsp lemon juice
- ½ tsp ground cumin
- ½-1 inch ginger, chopped

For Brussels sprouts slaw

- 2 carrots grated
- 8-10 pieces Brussels sprouts shredded
- 2 tbsp white or any vinegar
- ½ tsp sugar
- ½ tsp salt

Also needed

- Taco shells or soft tacos (shop bought) - 4 nos
- Cranberry Sauce (shop bough) - 2 tbsp
- Mozzarella & Cheddar cheese mix grated - 100 gms
- Chopped Mint & Coriander leaves - ½ bunch
- Lime - 1 whole

Step 1

To make the turkey tikka masala

Method:

- Make the masala: Heat a pan on medium-high heat. Add 3 tablespoons of ghee or neutral oil, then add Cumin seeds, onion, saute till translucent.
- Then add ginger garlic chopped followed by tomatoes, cook for a minute and then add the dry spices. Cook the mix well till oil separates.
- Then add the chopped turkey with some water or left over gravy , let it simmer for 10 mins and then add in the beaten yogurt to adjust consistency. Check for seasonings. We are looking for the meat to be coated nicely.

Step 2

To make the Brussels Sprouts slaw

Method :

- Combine all the veggies with vinegar, salt and sugar and allow to sit for 10-15 mins.

Step 3

To make the coriander and mint chutney

Method :

- Blend all the ingredients listed above in a blender. Add very little water to help blend. You may have to stop and push the ingredients down to blend. Taste and adjust salt, lemon juice if needed.

Step 4

Assemble:

- Lightly toast the taco on a pan with butter or ghee.
- Spread a little of the grated cheese on the taco and let it slightly melt then remove from the pan ready to assemble.
- Apply cranberry sauce on one half of the cheesy taco and coriander chutney on the other half. Put the tikka masala turkey in the middle and the slaw on top. Garnish with chopped coriander and mint and a bit more of the mint chutney. Add a squeeze of lime.