



# Mild Turkey Tomato Curry

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

2 turkey breasts, in chunks  
150g natural yogurt  
4 small tomatoes, diced  
1 yellow pepper, chopped  
Half a small red onion, chopped  
Juice and zest of half a lemon  
Handful of chopped coriander  
Some grated ginger

1 tbsp tomato puree  
1 tsp garam masala  
1 tsp cumin  
1 tsp turmeric  
1 tsp paprika  
Half tsp cayenne pepper

Basmati rice to serve

## Instructions

- 1) Fry the onion and ginger for a couple of minutes, followed by the turkey.
  - 2) Once it's browned, toss the spices and tomato puree together and add to the pan. Mix well into the turkey.
  - 3) Add the tomatoes, lemon and yoghurt with a bit a water. Stir well and let it simmer for 5 minutes.
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- 4) Mix in the pepper, cover the pan and leave to cook for 10-15 minutes.
  - 5) Stir in some fresh coriander and serve atop steamed basmati rice.