Lime and Ginger Turkey Pie

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 3-4:

- 300g turkey leg, chopped
- Zest and juice of 2 limes
- 1 tbsp ginger, grated

- 2 tbsp honey
- 2 tbsp soy sauce
- 200g broccoli, chopped

- 2 celery sticks, chopped
- 100g frozen peas
- 2 spring onions, chopped
- 500g potato, chopped
- 1 tsp garlic salt
- 2 tbsp milk

Instructions

1. Mix the zest, half the lime juice, ginger, honey and soy sauce in a bowl. Add the turkey and leave to marinade for 15 minutes.
2. Meanwhile, gently boil the potatoes in lightly salted water with half of the broccoli.
3. Drain, add the garlic, milk and remaining lime juice, then mash well. Keep warm.
4. Fry the turkey with the marinade in a pan. Add the remaining broccoli, celery,

peas and onions, stirfrying for 4-5 minutes until everything is heated through.
5. Transfer to an 8" ovenproof dish, then spoon on the mash mixture.
6. Bake at 200 degrees C for 25-30 minutes.