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Turkey Curry

2 Tbs.	Extra Virgin Olive Oil
1 Tbs.	Ginger, Minced
1 Tbs.	Garlic, Minced
1 tsp.	Lemon Grass, Purée
½ Cup	Onion, Small Dice
½ Each	Green Pepper, Small Dice
½ Each	Red Pepper, Small Dice
2 Tbs.	Tomato Paste
4 Cups	Turkey Meat, Large Dice
2 Cups	Chicken Stock
2, 13.5 Oz. Cans	Coconut Milk (Unsweetened)
1 Each	Lime, Zested
½ Each	Lime, Juiced
2 Tbs.	Curry Powder
¼ tsp.	Crushed Red Pepper
1 tsp.	Ground Cardamom
1 tsp.	Coriander
½ tsp.	Cumin
½ tsp.	Kosher Salt
2 Each	Tomatoes, Small Dice
½ Bunch	Cilantro, Chopped
1 Tbs.	Basil, Fresh, Chopped
As Needed	Cornstarch Slurry

Method:

- Heat oil in a saucepan, add the ginger, garlic, lemon grass, onion, peppers, sweat for 5 minutes.
- Add the tomato paste, stir to incorporate.
- Add the turkey, chicken stock, coconut milk, lime zest, lime juice, and the spices.
- Bring to a boil, then reduce to a simmer for 30 minutes.
- Season to taste with salt and pepper.
- Thicken with Cornstarch to desired consistency.
- Finish with the tomatoes, cilantro and basil.

