



**A Turkey thigh often has enough meat for two meals for us. So as usual we had left over cooked Turkey. What to do with it that's a bit different? Turkey Lentil Chili??**

**Ingredients:-**

The meat from about ½ a cooked Turkey thigh, cut into rough cubes

400g dried Green Lentils

300ml Turkey stock from roasting the previous day

300ml water

1 tsp oil

3 small onion, diced

3 garlic cloves, crushed

1 can of choipped tomatoes

1 can of Kidney beans

1 can of Sweet Corn

2 tsp ground Chilli

4 Birds Eye Chillies

2 tsp Garlic powder

1 tsp Paprika

Salt and Pepper

Grated Cheese

Chives

**Method:-**

(1) Put all the ingredients in a slow cooker or casserole dish with a lid.

(2) Cook on a low heat for ever!

**We served ours in a giant (Gluten Free) Yorkshire pudding with grated cheese and Chives  
ot to for a bit of colour.**