



TURKEY CHILLI WITH JACKET POTATOES

Prep Time 10 mins, Cooking Time 45 mins- 1 hour

Ingredients:

- 4 large baking potatoes
- 1 tbsp olive oil
- 2 red onions, chopped
- 1 carrot, chopped
- 1 leek (optional) chopped
- 1 red pepper and 1 green pepper
- 2 fresh chillies or chilli powder to taste
- 1 bunch of coriander (optional)
- 1 garlic clove, crushed
- 600g turkey left-overs chopped into small pieces or pulled
- 1 tsp smoked paprika
- 1 tsp ground cumin
- 1 – 3 tbsp cider vinegar
- 1 tsp soft light brown sugar
- 3 x 400g tins of chopped tomatoes
- 1 tin of beans – kidney or chickpeas
- Juice of 1 lime or 1 Tbl spoon from bottle
- Red Leicester, grated, to serve, or parmesan if you prefer, or soured cream

Method

Heat oven to 200C/180C fan/gas 6. Use a fork to prick the potatoes all over. Rub with a little of the oil, and bake for 45 mins until tender.

Meanwhile, make the chilli. Heat the remaining oil in a large frying pan over a medium heat. Add the onion, garlic and some seasoning, and cook for 5 mins until soft. Add the turkey and season again. When it's cooked through, add the spices, vinegar, sugar, tins of tomatoes and beans and lime juice. Reduce to a simmer and cook for 30 mins or until the liquid has reduced.

Cut a cross in the top of each potato and spoon in big serving of the chilli, sprinkle with cheese and/ or soured cream. Dive in.