

We had some frozen Turkey Thigh curry in the freezer and about 150g of frozen minced Beef which was left from an 800g value pack. So we though we might have a go at Kofta and Sue's Onion Bhajis. Add a bit of rice and some shop bought poppadoms and you've got a pretty convincing fakeaway, as they call them!

<u>The previous recipes are here:</u> (They open in a new window so you can flip back and forth)

Turkey Thigh Curry

Onion Bhajis

Ingredients:-

150g minced beef1tsp Turmeric1tsp Garlic salt1tsp Mint1tsp Chilli flakesa little oil to fry

Method:-

- (1) Mix all the ingredients and allow to infuse in the fridge for an hour.
- (2) Form into sausage shape by hand
- (3) Fry in a little oil turning so the Kofta are browned on all sides.

Serve as a starter alone or with a curry, it's entirely up to you.