SEASONAL BLEND: BOXING DAY KOTTU ROTI

SEASONAL BLEND

MAKE THIS AGAIN!

Find this blend online, or substitute with these everyday Spicery Larder ingredients:

2 tsp mild curry powder and ½ tsp each of garam masala, turmeric, chilli powder, mustard seeds, ground black pepper and ground coriander

Discover more about the Spicery larder at thespicery.com/larder

BOXING DAY KOTTU ROTI

Prep	Cook
40 mins	25 mins
Heat	**Serves**
🔥🔥🔥	4

Christmas veg leftovers can be a bit of a drag, but we're fairly certain even the most adamant Brussels sprout-phobe will enjoy them in this seasonal version of kottu roti - a hugely popular Sri Lankan street food of chopped up roti stir-fried with vegetables, eggs and lots of fragrant spices. You can use pretty much any mix of boiled or roast veg you have left from the Christmas dinner, or use raw veg and stir-fry for any extra 5 minutes before adding the chapati and egg.

- 500g **mixed veg leftovers** (potatoes, carrots, Brussels sprouts etc will work fine!) or use **raw veg** - cut into small bite-size pieces
- 200g **leftover shredded turkey** or **chicken** or use **paneer** for a veg version - shredded or cut into small bite-size pieces
- 1 **red onion** - thinly sliced
- 2 cloves of **garlic** - roughly chopped
- Fresh **ginger** - roughly chopped to make 1 tbsp
- 10g bunch of **coriander** - roughly chopped
- 1 **lime**
- 4 **eggs** (any size) - beaten
- 2 tbsp **soy sauce** (any type)
- 1 tbsp **sugar**
- 2 **chapatis**, **pitta breads** or **tortilla wraps** - cut into bite-size pieces
- **Chutney** and **salad** to serve

(1 portion of **BOXING DAY KOTTU ROTI BLEND** = 1 ½ tbsp)
If you're making a bigger batch, scale up the fresh ingredients in proportion but the spices only by ⅔ or it will be too spicy!

1. Blend ½ of the onion with the garlic, ginger, soy sauce, sugar, 75ml water, **BOXING DAY KOTTU ROTI BLEND** and ½ tsp salt to a coarse paste (adding an extra splash of water if necessary)
2. Fry the paste in 3 tbsp oil, stirring regularly, for 10 minutes or until beginning to brown and stick to the bottom of the pan
3. Add the shredded meat, leftover veg and remaining onion then stir-fry for 10 minutes or until the onion is soft and translucent and any liquid has evaporated
4. Add the chapati pieces and cook for 30 seconds to warm through, then add the egg and stir-fry for 3 minutes or until the egg is scrambled
5. Squeeze in the juice of ½ the lime then sprinkle over the coriander, and serve with chutney and the remaining ½ lime to squeeze over at the table