



CHRISTMAS RECIPES & TOP TIPS



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Leek, Cheese and Potato Pie

INCLUDE LEFTOVER HAM OR TURKEY IF YOU FANCY IN THIS TASTY PIE
SERVES 4

Ingredients

450g potato, peeled and sliced
3 standard sized leeks, cut into chunks
1 onion, diced
140g cheddar cheese, small cubes
Small knob of butter
Tablespoon of dried mixed herbs

For the pastry:
500g plain flour
250g cold butter, cubed
Pinch of salt
5 tablespoons of cold water
1 egg, beaten

You can buy pastry if you prefer!

Method


To make the pastry

1. Rub the flour and butter together to form breadcrumbs
2. Add the salt and combine
3. Add the water a tablespoon at a time and mix with hands to bring together to form the dough ball
4. Wrap the pastry dough in film wrap and rest in a fridge for a minimum of 25 minutes (whilst you make the filling)


To make the filling

1. Melt the butter over a medium heat
2. Add the onion and the leeks and allow to soften - about 8-10 mins
3. In a separate saucepan of cold water put your sliced potato. Place on a medium/high heat and bring to the boil. Simmer for 3-4 minutes. Once cooked drain and put to one side.
4. Add the herbs and cooked potato to the onion and leeks. Stir and cook for a further 2 mins over a medium heat.
5. Remove the potato and leek mix from the heat and allow to cool.
6. Once cool add the cheese and stir





To form the pie:

1. Roll $\frac{1}{2}$ the pastry to about 3mm thick about the thickness of a £1 coin. Cut the pastry around a small dinner plate to form the pie base. Gently place this pastry piece on a lined baking sheet.
 2. Roll the other half of the pastry to the same thickness but this time cut around a large dinner plate to form the pie top.
 3. Load the centre of the pie base with filling mix leaving a 1cm gap around the edge.
 4. Once loaded brush egg mix around the edge and gently put the top on the pie. Press the top and the bottom edges together to form a seal.
 5. Brush the top with egg mix and make a small hole in the middle of the top to allow steam to escape.
 6. Cook in a pre heated oven at 190c and cook for 30-35 minutes until the top is golden
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Chunky Veg Soup

DELICIOUS SOUP RECIPE FOR ALL YOUR LEFTOVER VEG
SERVES 4

Ingredients

1 tablespoon oil
1 onion
2 cloves of garlic
2 sticks of celery
2 carrots
2 parsnips
1 leek
2 x 400g tins chopped tomatoes
1 litre of hot water

2 vegetable stock cubes
1 teaspoon mixed herbs
2 x 400g tins cannellini beans
180g kale/spinach/greens

You can use any vegetables, or any beans you have for this recipe

Method

1. Top and tail the carrots and parsnips, and chop into bitesize pieces. Slice the leek down the middle and wash under the tap before cutting into rounds. Cut the celery into chunks. Peel and chop the onion. Finely chop the garlic.
2. Heat 1 tbsp oil in a large saucepan and cook the onion, celery, carrot, leek and garlic until soft, about 8-10 mins.
3. Add 1 litre of water and 2 tins of chopped tomatoes. Crumble over 2 stock cubes and stir in mixed herbs. Bring to a boil. Reduce heat, cover, and simmer for 20 mins.
4. Add the kale and cannellini beans. Return to a gentle simmer for a further 3-4 mins. Season to taste and serve in deep bowls.





Chicken/Turkey Curry

THE PERFECT RECIPE FOR LEFTOVER TURKEY OR CHICKEN
SERVES 4

Ingredients

1 onion, peeled and finely diced	300g roast turkey or chicken, roughly chopped or torn
2 garlic cloves, finely diced	400g can chopped tomatoes
Thumb-sized chunk of ginger, peeled & grated	250ml chicken or vegetable stock
½ red chilli finely diced (optional)	Handful of fresh coriander, chopped
1 tbsp vegetable oil	320g rice
1 tsp ground turmeric*	Naan bread and mango chutney to serve
1 tsp ground cumin*	
1 tsp ground coriander*	

*you can swap these for 2 tsp of curry powder

Method

1. Prepare the onion, garlic, ginger and chilli. Heat 1 tbsp of vegetable oil in a large saucepan and add the garlic, ginger and red chilli, fry until the onions have softened and are looking transparent. If it starts to stick to the pan, add a splash of water.
2. Add the turmeric, ground cumin, ground coriander and stir well, cook for a couple of mins to toast them a bit.
3. Add the chicken/turkey meat. Stir and make sure everything is covered in the spices. Add a small splash of water if it's sticking to the pan.
4. Pour in the chopped tomatoes and stock along with a pinch of salt, cover and cook on a low heat for 15 mins until it has heated through.
5. Stir through the fresh chopped coriander and serve with rice, naan and a big spoonful of mango chutney.





Nourishing Our Nation

CHRISTMAS LEFTOVER RECIPES

There's no need to waste leftover meat or veggies from your Christmas dinner with these tasty recipes! They are fully flexible to suit any Christmas dinner leftovers you might have.

STEP 1: Chop up your cooked Christmas dinner leftovers into small equal pieces so they cook evenly.

STEP 2: Choose from our delicious recipes below.

FESTIVE FRY UP

First, cook some rice. Measure 1 cup of rice per person with 2 cups of water to cook it and follow on packet instructions. Drain the cooked rice and set aside.

In a large frying pan heat 2 tablespoons of oil and add a chopped onion and 2 crushed cloves of garlic, cook for 2-3 minutes to soften. Add your chopped Christmas leftovers to the pan and fry for about 5 minutes, until golden. Stir in the cooked rice and season with salt, pepper and a handful of chopped fresh herbs (or 2 tablespoons dried mixed herbs). Add 2 teaspoons chilli powder, if you like things spicy.

MICROWAVE CHRISTMAS CURRY AND RICE

Place 1 tablespoon of oil in a microwave bowl with 1 chopped onion and 2 crushed garlic cloves. Stir in 3 tablespoons of curry powder and season with salt and pepper. Cover with a plate that sits nicely on top and microwave on full power for 3-4 minutes, until the onion has softened. Add your chopped Christmas leftovers to the bowl, stir well and add a can of chopped tomatoes. Add 150ml of hot vegetable stock and continue to microwave on full power for 6-8 minutes, until piping hot, stirring halfway through cooking. Serve with cooked rice and a dollop of natural yoghurt.

FESTIVE SEASON SOUP

Place a little oil in a microwave bowl and add 1 chopped onion, 2 chopped garlic cloves, 2 tablespoons of curry powder and 1 teaspoon of paprika. Cover with a plate that sits nicely on top and microwave on full power for 2-3 minutes, or until slightly softened. Add enough chopped Christmas leftovers to come about halfway up the bowl. Pour in enough hot vegetable stock to just cover the leftovers. Cover and microwave on full power for 8-10 minutes, until heated through. Leave the soup chunky or use a stick blender or liquidizer to whizz the soup until silky and smooth.

Reheat on full power in the microwave until piping hot, to serve.

SHORTCRUST PASTRY

Put 200g of plain flour in a mixing bowl and rub in 100g of butter until the mixture resembles fine breadcrumbs. Use a round-bladed knife or spoon to stir in cold water, a tablespoon at a time, until a dough forms. Go into the bowl with your hands and bring the mixture together to form a ball. Lightly knead the dough on a floured work surface then use a floured rolling pin to roll it out and use it to line a flan tin or shallow dish, ready to make a quiche or tart.

QUICK CHRISTMAS QUICHE

To make the quiche filling: follow the instructions for the Christmas Curry recipe up to adding your Christmas leftovers. Tip the mixture into your pastry case. Beat together 3 or 4 eggs with a splash of milk then slowly pour over the filling. Top the quiche with a sprinkling of strong Cheddar cheese and bake in the oven on a medium heat (190C) for 45-50 minutes, or until the filling has set and the quiche is golden on top.

MINCE PIES AND CHRISTMAS TART

Make sweet shortcrust pastry for sweet treats by adding 75g of sugar after rubbing in the butter. Roll out the sweet shortcrust on a lightly floured work surface using a floured rolling pin. Make one big tart or use a cutter to make individual ones to cook in a muffin tray. Use a jar of mincemeat as a filling.



Mince Pie Tiffin

MAKES 16 SQUARES

Ingredients

100g unsalted nuts
140g dried fruit
125g butter
100g golden syrup
2 tbsp fruit juice
20g cocoa

Zest of 1 orange
Pinch salt
150g chocolate, broken into bits
4 mince pies

Any nuts or dried fruit will work in this recipe.

Method

1. Preheat the oven to 200°C, fan 180°C, gas 6.
2. Toast the nuts for 5 mins in a hot pan then leave to cool.
3. Put approximately half (80g) of the dried fruit and the juice into a small bowl and leave to soak. Roughly chop the rest of dried fruit and set aside for the topping.
4. Line a 20cm square cake tin or baking dish with non-stick paper.
5. Put the butter, syrup, cocoa, orange zest and a pinch of salt in a large saucepan and heat gently, stirring until smooth. Stir in the chopped chocolate, remove from the heat and leave to fully melt.
6. Stir in the soaked fruits, the nuts and finally the broken mince pies, fold all together gently. Tip into the lined tin and level off. Put in the fridge and allow to set for 1 hour.
7. Cut into squares to serve.

