

## Nigella's Turkey Hash

**She's the undisputable queen of Christmas, but Nigella Lawson doesn't just have you covered for the big day, she also knows exactly how to use up those Christmas lunch leftovers.**

Though written as an actual recipe, the doyenne of dining makes it clear that the quantities are meant to be a guide only. They are more of the 'a handful of this, a handful of that' school of cookery, allowing you to add your own specific brand of festive flair.

### Ingredients

- 50g flaked almonds
- 15g butter
- 2 tbsp olive oil
- 1 onion, peeled and chopped
- 2 red peppers, deseeded and chopped
- 1 clove garlic, peeled and minced
- 250g shredded cold turkey
- 75g pitted black olives
- 2 tbsp soured cream
- 2 tbsp leftover turkey stock
- 1 egg
- A few dashes of Tabasco sauce, or to taste
- 75g grated Parmesan
- 1-2 tbsp chopped flat-leaf parsley to garnish (optional)

### Top Tip

Channel your inner Nigella and feel free to make whatever swaps necessary to suit your tastes and provisions at hand. No turkey? No problem, shredded gammon would work just as well.

### Method

1. Toss the flaked almonds in a hot, dry pan over a medium to high heat until toasted. Remove to a plate for a while.
2. Add the butter and oil to the pan, then throw in the chopped onions and peppers and cook, stirring, over a medium to low heat for about 10 minutes.
3. Stir in the garlic, then add the shredded turkey and cook until piping hot. Return the reserved toasted flaked almonds to the pan, add the olives and mix in.
4. Whisk together the soured cream, turkey stock and egg, then pour into the pan, give a quick stir to combine and shake in the Tabasco sauce.
5. Finally, add the grated Parmesan and stir until it begins to melt into the hash. On serving, sprinkle with chopped parsley, if wished.