

# Leftover Turkey Masala

*Recipe provided to Visit The Woodlands by Executive Chef Edel Goncalves of Fielding's Restaurant Group.*



## Ingredients:

6 oz	Butter
4 Tbsp	Garam Masala
1.5 Tbsp	Paprika
1	Cinnamon Stick
0.75 tsp	Cayenne
6 oz	Chopped Onion
2 oz	Crushed Garlic
1 Tbsp	Chopped Ginger
1 Quart	Tomato Sauce
14 oz	Heavy Cream
3 tsp	Salt
2 lb	Pulled Turkey

**Directions:** In a pot, toast the spices with the butter for about 3 minutes. Add vegetables and sauté at medium high for 5 minutes. Add tomato sauce and cream and salt. Bring it to a boil and simmer for about 20 minutes. Stir in the pulled Turkey. Simmer for 10 minutes.