

Goose Curry

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A fantastic way to use up leftover goose, this quick and flavourful curry is a perfect midweek meal. It takes less than 20 minutes to prepare and is perfect for serving with rice.

Ingredients:

500g leftover goose, shredded
1 x 400g tin coconut milk
1 tbsp. Thai red curry paste
1 onion
1 tbsp. butter + 1 tbsp. oil
200g mushrooms
200g baby corn
200g baby spinach

Directions:

1. Thinly slice the onion and thinly slice the mushrooms. Heat the oil and butter together in a large frying pan. Add the curry paste and cook until fragrant, then add the onion and fry for 5 minutes or so or until sweet and golden.
2. Add the coconut milk and stir. Bring to a simmer, then add the mushrooms, baby corn, spinach and goose. Once everything is cooked through, serve immediately.

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