**Ingredients**

- 300g cooked brussel sprouts (halved or quartered)
- 300g roast potatoes (bite sized chunks)
- 2 tbspn sunflower oil
- ½ tsp cumin seeds
- 1 tsp black mustard seeds (Optional)
- 1×400g tinned chopped tomatoes
- 1 onion (sliced thinly lengthways)
- 3 cloves garlic (sliced thinly)
- ½ lemon (juice & zest)
- 1 tsp cumin powder
- ½ green chilli finely chopped (Optional)
- ¼ tsp chilli powder (or to taste)
- 1 tsp salt
- 1 tbsp cranberry sauce (Optional)
- 2 cm fresh ginger (thin matchsticks)

**Method**

1. Heat the oil, fry the mustard seeds and cumin seeds, on a medium heat, until they pop. Add the onion, garlic and fresh chilli and cook until soft.
2. Add the spices, tomatoes, lemon, and cranberry sauce and cook for 10 minutes.
3. Stir in the leftover vegetables and cook gently until hot.
4. Remove from the heat, stir in the ginger and leave covered to infuse for 10mins.

Serve hot or room temperature as a main with rice, Indian bread or salad, or as a side dish with leftover turkey.

NB: if using uncooked veg, add potatoes at stage 2 and cook covered until they are just cooked, or stir fry sprouts in a little oil until only just cooked and add in stage 3.

**WHY NOT TRY...**

Using any leftover roasted veg or greens, such as parsnips or cabbage.
Using fresh kale, spring greens or savoy cabbage instead of potatoes to make a great side dish. Cook uncovered for about 5 mins until just tender.