



10 Fun & Easy Ways to Transform Your Thanksgiving Leftovers!

Thanksgiving Empanadas

Ingredients:

- 1 cup Leftover turkey, chopped
- 1 cup Leftover mashed potatoes
- 1 cup Leftover stuffing
- Cranberry sauce for dipping
- 10 Empanada dough discs

Instructions:

1. Preheat oven to 375°F (190°C).
 2. Chop turkey, and mix with mashed potatoes and stuffing.
 3. Lay out dough.
 4. Place a small spoonful each of turkey, mashed potatoes, and stuffing in the center of each circle. Fold the dough over and seal the edges with a fork.
 5. Bake for 15-20 minutes or until golden brown.
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Stuffing Waffles with Gravy Drizzle

Ingredients:

- 1 cups Leftover stuffing
- 1 egg (per cup of stuffing)
- Gravy, warmed
- Fresh herbs for garnish

Instructions:

1. Preheat a waffle iron and grease with non-stick spray.
 2. Mix leftover stuffing with the egg until well-combined.
 3. Scoop stuffing mixture onto the waffle iron and cook until crispy.
 4. Serve with warm gravy drizzled over the top and garnish with fresh herbs.
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Thanksgiving Leftover Pizza

Ingredients:

- 1 pizza dough
- 1/2 cup mashed potatoes
- 1/2 cup shredded turkey
- 1/2 cup gravy
- 1/4 cup stuffing
- 1/2 cup mozzarella or cheddar cheese
- Cranberry sauce for drizzle

Instructions:

1. Preheat oven to 425°F (220°C).
2. Roll out pizza dough and spread mashed potatoes as the base layer, drizzle gravy.
3. Add shredded turkey, stuffing, and sprinkle with cheese.

4. Bake for 12-15 minutes or until cheese is melted.
 5. Drizzle with cranberry sauce before serving.
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Turkey and Sweet Potato Enchiladas

Ingredients:

- 8-10 flour tortillas
- 2 cups shredded turkey
- 1 cup mashed sweet potatoes
- 1 cup enchilada sauce
- 1 cup shredded cheese
- Sour cream and cilantro for garnish

Instructions:

1. Preheat oven to 375°F (190°C).
 2. Mix shredded turkey and mashed sweet potatoes, then fill each tortilla with the mixture.
 3. Roll up and place in a baking dish. Pour enchilada sauce over the top and sprinkle with cheese.
 4. Bake for 20-25 minutes until bubbly.
 5. Garnish with sour cream and cilantro.
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5. Mashed Potato & Stuffing Muffins

Ingredients:

- 1 cup leftover mashed potatoes
- 1 cup leftover stuffing
- 1 egg
- Gravy or cranberry sauce for topping

Instructions:

1. Preheat oven to 375°F (190°C). Grease a muffin tin.
2. Combine mashed potatoes, stuffing, and egg in a bowl.
3. Spoon mixture into muffin tin and bake for 20 minutes or until golden.

4. Serve warm with gravy or cranberry sauce on top. **OR** Get a little crazy and top with a poached egg !!!
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Turkey Ramen

Ingredients:

- 4 cups turkey broth (or chicken broth)
- 1-2 cups shredded turkey
- Leftover veggies (green beans, carrots, etc.)
- 2 packages ramen noodles (discard seasoning)
- 1 soft-boiled egg
- Soy sauce, sesame oil, and scallions for garnish

Instructions:

1. Heat turkey broth to a simmer in a large pot.
 2. Add shredded turkey and leftover veggies, and let them warm up.
 3. Add ramen noodles and cook until tender.
 4. Serve with a soft-boiled egg, a splash of soy sauce, sesame oil, and scallions.
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Sweet Potato & Cranberry Quesadillas

Ingredients:

- 2 large flour tortillas
- 1 cup sweet potatoes, mashed
- 1/4 cup cranberry sauce
- 1/2 cup shredded turkey (optional)
- 1/2 cup brie or cheddar cheese

Instructions:

1. Heat a skillet over medium heat.
2. Spread sweet potatoes and cranberry sauce on one tortilla, and add turkey and cheese.
3. Top with the second tortilla and cook in skillet until both sides are golden.
4. Cut into wedges and serve warm.

Thanksgiving Leftovers Shepherd's Pie

Ingredients:

- 2 cups shredded turkey
- 1 cup mixed veggies (like carrots, peas, corn)
- 1 cup gravy
- 2 cups mashed potatoes

Instructions:

1. Preheat oven to 375°F (190°C).
 2. Combine turkey, veggies, and gravy, and spread in a baking dish.
 3. Spread mashed potatoes over the top and bake for 20-25 minutes until golden.
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Turkey Cranberry Brie Grilled Cheese

Ingredients:

- 2 slices of bread
- 1/2 cup shredded turkey
- 1/4 cup cranberry sauce
- 2-3 slices of brie cheese
- Butter for grilling

Instructions:

1. Butter one side of each bread slice.
 2. On the unbuttered side, layer turkey, cranberry sauce, and brie.
 3. Close sandwich and grill in a skillet over medium heat until golden on both sides.
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Stuffed Acorn Squash with Leftover Medley

Ingredients:

- 1 acorn squash, halved and seeded
- 1/2 cup leftover stuffing
- 1/2 cup shredded turkey
- 1/4 cup mashed potatoes
- Gravy or shredded cheese for topping

Instructions:

1. Preheat oven to 400°F (200°C).
 2. Roast acorn squash cut side down for 25 minutes.
 3. Stuff squash with layers of stuffing, turkey, and mashed potatoes.
 4. Top with gravy or cheese and bake for another 10 minutes until bubbly.
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Thanksgiving Pierogies/Dumplings

Ingredients:

- 2 cups mashed potatoes
- 1/2 cup shredded turkey
- 1/2 cup stuffing
- Pierogi dough or pre made dumpling wrappers

Instructions:

1. Roll out dough and cut into circles.
2. Mix mashed potatoes, turkey, and stuffing, then spoon into each dough circle.
3. Fold over and seal with a fork.
4. Boil pierogies for 3-4 minutes, then pan-fry in butter until golden.
5. Serve with gravy or cranberry sauce. **OR** go crazy and caramelize some onions! YUM

