WAYS TO REPURPOSE YOUR THANKSGIVING LEFTOVERS

Bread/Rolls

- Leftover bread can be used for bread pudding, bread crumbs, or croutons, even if it is dried out!

Turkey Bones

- Use the turkey carcass and bones to create turkey bone broth to use in other recipes.
- Use the Bones to create dog treats!

Turkey

- **Turkey pot pie/shepherds pie:** include leftover vegetables, mashed potatoes, stuffing, and gravy.
- **Turkey soup, chili, or curry:** try adding leftover potatoes, sweet potatoes, and/or vegetables.
- **Frittata**: add leftover turkey, vegetables, and cheese.
- **Pasta:** Try a tetrazzini, lasagna, or ragu.
- **Turkey sandwich/wrap/quesadilla:** incorporate leftover mashed potatoes, stuffing, green beans, and cranberry sauce.
- **Turkey stir fry**: try adding leftover vegetables such as green beans and onion.
- **Turkey salad**: Rather than your classic chicken salad, try using turkey and adding cranberries and walnuts or pepitas.



Potatoes

- Use leftover mashed potatoes to make gnocchi, potato bread, potato soup, savory waffles, pancakes, cakes, or add to casseroles.
- Use Leftover mashed sweet potatoes can be used to make a sweet potato pie.

Cranberry Sauce

- Mix leftover cranberry sauce with cream cheese to create a delicious spread.
- Add leftover cranberry sauce to a jar and with yogurt and granola for a yogurt parfait.
- Add cranberry sauce to your oatmeal or overnight oats.

Stuffing

- Use leftover stuffing to make stuffing dumplings.
- Stuffing stuffed mushrooms: Put leftover stuffing in mushroom caps and top with cheese.
- Create stuffing waffles

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WAYS TO REPURPOSE YOUR THANKSGIVING LEFTOVERS

Breads

- Leftover bread can be used for bread pudding or croutons. Or use a food processer or cheese grater to create bread crumbs out of dried bread.

Turkey Bones

- Use the turkey carcass and bones to create turkey bone broth to use in other recipes.
- Use the Bones to create this doggy treat!

Potatoes

- Leftover mashed potatoes can be used to make gnocchi, cheesy potato pancakes, potato bread, mashed potato soup, potato croquettes, or this leftover mashed potato pizza.
- Use leftover sweet potatoes for soup, baked sweet potato doughnuts, sweet potato pie loaf bread, brownies, alfredo, chocolate sweet potato pudding, or sweet potato pie.

Stuffing

- Use leftover stuffing to make waffles, fried stuffing bites with cranberry pesto, stuffing stuffed mushrooms, muffins, or stuffing dumpling soup



Turkey

- Turkey pot pie
- Shepherds pie
- Turkey soup
- Turkey chili
- Turkey curry
- Turkey frittata
- Roasted turkey lasagna
- Leftover Thanksgiving panini
- Turkey tetrazzini
- Turkey enchiladas
- Turkey Waldorf salad
- TLC: Thanksgiving leftover casserole
- Spicy turkey quesadillas
- Leftover thanksgiving nachos

Cranberry Sauce

- Use leftover cranberry sauce for yogurt parfaits, cranberry meatballs, cranberry crumb pie, cranberry gelatin salad, cranberry sweet and sour pork, or add to oatmeal!



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