



TURKEY DAY LEFTOVERS!

Macheesmo Meals

I realize that most people will be spending the next week or so with traditional meals planned. Maybe you're a family who goes out to eat before the big Thanksgiving feast or maybe you eat simple and easy to make meals.

We usually do a mix of that so we can spend time together and focus on having fun. Plus, it's good to save your cooking energy for the big day!

Whatever your schedule is, it's almost a given that you'll have some leftovers from Thanksgiving. So, rather than give a traditional meal plan I just wanted to give you all some really good leftover ideas! These are flexible dishes and can work with lots of different leftovers!

Helpful Equipment:

- Tongs
- 2 1/2 qt. casserole dish or cast iron skillet
- Large Skillet
- Baking Sheet



You can click on these to zap you to Amazon and see my recommendation for each.

MEAL 1

- Turkey Fajitas

MEAL 2

- Turkey Sheppard Pie

MEAL 3

- Cranberry Brie Quesadillas

EXTRAS!

- Cranberry Blintzes
- For later: Turkey Green Chili Burritos

Quick Admin Note: Because of the holidays next week, I won't be publishing a meal plan (I take off four weeks a year). Enjoy the holidays and we'll be back with some great Winter meal plans after the holidays! If you are traveling, I hope you get where you are going safe and sound!

MEAL 1 | Turkey Fajitas

I think Tex-Mex is the obvious and easy way to use leftovers and it's always a heavy feature in my post-Thanksgiving rotation. Not only are Tex-Mex meals traditionally flexible so you can use a wide range of stuff, but the flavor profile is also different enough that it's easy to mix up flavors so you don't get bored!

Turkey Fajitas

Yield: Serves 4 | **Time:** 15 min.

Ingredients:

- 1-1.5 pounds leftover turkey, chopped
- 1 red pepper, sliced
- 1 orange, yellow, or green pepper, sliced
- 1 yellow onion, sliced
- 1 jalapeno, sliced thin
- 2 tablespoons olive oil
- 1 teaspoon red pepper flakes
- 1 teaspoon cumin seeds
- Salt and pepper
- 12 flour tortillas

Toppings:

- Sliced avocado
- Salsa
- Sour cream

Directions:

- 1) Chop up turkey roughly. You can use white or dark meat. Also slice peppers and onions into strips.
- 2) Pre-heat oven to 300 degrees and wrap tortillas in foil. Add tortillas to oven and let heat up for 5-10 minutes.
- 3) Add oil to a large skillet over medium-high heat. Once hot, add the peppers and onions and cook until they are slightly caramelized, about 4 minutes.
- 4) Add chopped turkey to skillet with spices and a pinch of salt and pepper.
- 5) Toss ingredients together well and cook until the turkey is slightly browned.
- 6) Serve turkey mixture with warm flour tortillas and toppings.



Plan This Meal!

There's not much to plan for this meal since most of the work is done.

It takes 15 minutes start to finish assuming the turkey is cooked. You can almost make it on a whim which is great because you're probably sick of cooking!



At Home Gordito

My wife, Betsy, discovered a genius Tex-Mex trick last week that would be awesome for these fajitas.

Chop the meat and peppers a bit finer so it can fit in a crunchy taco shell. Then lightly schmear a flour tortilla with sour cream and wrap the flour tortilla around the crunchy taco shell.

So good!

MEAL 2 | Turkey Sheppard Pie

This leftover dish only makes sense if you have two key leftovers: turkey and mashed potatoes. If you don't have a good amount of those leftovers than I wouldn't recommend it because it's more work than it's worth to cook more potatoes or turkey. It's great though if you have the fixins.

Turkey Sheppard Pie

Yield: Serves 4 | Time: 30 min.

Ingredients:

- 2 Tbsp. olive oil
- 1 white onion, diced
- 2 carrots, peeled and diced
- 2 ribs celery, diced
- 1 cup sweet corn
- 1 teas. fresh thyme
- 2 cloves garlic, minced
- 2 Tbsp. unsalted butter
- 2 Tbsp. all-purpose flour
- 2-3 cups turkey stock
- 1 pound shredded turkey
- 4 cups leftover mashed potatoes
- Salt and pepper

Directions:

1) Preheat broiler to high in oven. In a large skillet over medium-high heat, add olive oil followed by onions, carrots, and celery. Cook until the veggies are soft, but not browned, 4-5 minutes. Season with a pinch of salt.

2) Add corn, thyme, and garlic and continue to cook for about a minute until the mixture is very fragrant.

3) Stir butter and flour into the veggie mixture and cook for a few minutes to cook out the flour taste. Then slowly whisk in warmed turkey stock until the mixture forms a light gravy. Start with 2 cups of broth and see how that goes. If it's too thick, stir in an extra 1/2-1 cup of stock.

4) Stir in shredded turkey and cook for a few minutes until the mixture is like a thick gravy.

5) Remove mixture from heat and transfer to a 2 1/2 qt. casserole dish or you can keep the mixture in the skillet if your skillet is broiler safe.

6) Carefully spread the warmed mashed potatoes over the top of the casserole dish. Try to work it all the way to the edges of the dish so it seals the casserole.

7) Broil the dish on high for 3-4 minutes until the mashed potatoes are browned.

8) Let cool and serve while warm!



Veggify!

The truth is that you don't actually need the turkey for this dish. It's excellent with just the veggie base and mashed potato topping. If you wanted to you could sear off some mushrooms and add them to the base, but don't feel bad about just leaving the turkey out and proceeding!





MEAL 3 | Cranberry Brie Quesadillas

I love this meal as a quick lunch/snack. You can do turkey or leave it out. Totally optional. What's not optional is a good smear of cranberry sauce because man-oh-man does it work well with brie.

Cranberry Brie 'Dilla

Yield: 2 'dillas | Time: 15 min.

Ingredients:

- 1 cup cooked turkey, chopped
- 1/2 cup cranberry sauce
- 6-8 ounces brie cheese
- Dash of hot sauce
- 2 large flour tortillas
- Olive oil

Directions:

1) Prepare all the ingredients before you start to cook these. For the turkey, if you're using it, chop any fat off of the turkey meat and chop it into small pieces so it's easy to fill in the tortilla. For the brie, cut off the rind and slice it into thin slices.

2) Place a large skillet over medium heat and add a drizzle of oil. Add the flour tortilla to the pan and give it a twist to make sure the tortilla is evenly coated in oil.

3) Smear half of the tortilla with a few large spoonfuls of cranberry sauce (1/4 cup if you're measuring). Then add some chopped turkey and a few slices of brie cheese.

5) Fold the flour tortilla over itself and cook for about 3-4 minutes per side until the tortilla is lightly golden browned.

6) If you have a large enough pan, you can cook a second tortilla in the pan while the first 'dilla finishes. Just add the second tortilla to the pan, fill it, and fold it to the half of the pan that is empty.

7) When the 'dillas are browned and the cheese is melty, remove them from the pan and cut the quesadillas into thirds. Serve while warm!

Corn Option

I really like flour tortillas for these particular quesadillas, but if you don't have any or if you are gluten-free, corn is the way to go.

The way to do this with smaller (6-inch) corn tortillas is to add a small drizzle of oil to a large skillet and toss in a corn tortilla. Top with a small wedge of brie cheese, a small handful of turkey and a small spoonful of cranberry sauce.

When the tortilla is warm, fold it over in half and cook the 'dilla until it's crispy on both sides, about 3-4 minutes per side.

You're essentially making your own hard shell tacos, except like, better.

You should get 6 smaller corn 'dillas instead of 2 large flour 'dillas.





Now and Later | Cranberry Blintzes and Turkey Chili Burritos

Blintzes are a quick, but sort of impressive breakfast and are also a great way to use up the last bit of cranberry sauce. On the other hand, these burritos are the reason to cook a 16 pound turkey even if you only have 4 people coming. These burritos will feed you forever.

Cranberry Blintzes

Yield: 6 blintzes | Time: 1 hour

Ingredients:

Blintz Batter:

- 3/4 Cups all-purpose flour
- 1 Cup milk
- 3 eggs
- 2 Tablespoons butter, melted+ some for cooking

Filling:

- 1 1/2 Cups cottage cheese
- 1/2 Cup cream cheese
- 1 Tablespoon sugar
- Pinch of cinnamon
- 1 cup warmed cranberry sauce, for topping



Directions:

1) Combine flour, milk, eggs, and butter in a large bowl and whisk together. Let sit for 24 hours in the fridge if you make the batter in advance or a few minutes if cooking immediately.

2) Heat a large nonstick pan over medium heat with a small knob of butter (or use nonstick spray) in it. Once the butter is well melted and hot, add about 1/2 Cup of batter to the pan and swirl it around so the batter covers the entire bottom of the pan. After about 15 seconds, it should be pretty dry. Then give it a flip using a spatula to help out.

3) Cook for literally 15 seconds on the other side and then take that blintz off and set it on a plate. The blintz shouldn't be crispy at all. It should be nice and flexible. You can immediately add more batter to the pan and keep going!

4) Mix cheeses, sugar, and cinnamon in a bowl. It definitely helps if you start with your cream cheese at room temperature.

5) Grab a blintz and put about two tablespoons of filling on it. Fold in the ends so they slightly overlap. Roll up the other two ends until you have a nice little package of deliciousness.

7) Lightly butter a baking dish and arrange filled blintzes in a baking dish making sure to not overlap them. Bake the blintzes at 400 degrees F. Let them cook for a few minutes on one side and then flip them over. They should be slightly browned and crispy!

8) Warm cranberry relish up in microwave.

9) Serve the blintz with a bunch of the cranberry relish!

Green Chile Burritos

Yield: 20 burritos | Time: 30 min

Ingredients:

- 20 large flour tortillas
- 3 pounds shredded turkey meat
- 2 pounds shredded pepper jack cheese
- 3 avocados, sliced thin
- 4 Cups green chile sauce



Directions:

1) To make a burrito, add a few slices of avocado to the center of a warmed flour tortilla.

2) Add a few tablespoons of green chile sauce or salsa to the burrito. Then top with a small handful of chopped turkey and grated cheese.

3) Fold tortilla ends over and roll the tortilla up into a tight burrito.

4) To make burritos really freezer-safe, wrap each burrito individually in thick aluminum foil and then package 3-4 burritos in large freezer storage bags. This will ward off freezer burn and also make them easier to reheat.

To reheat a burrito: 1) You can unwrap the burrito from the foil and microwave it on medium-high heat for about 3 minutes until the center is warmed through and the cheese is melted.

Or 2) (my preferred method if you have the time) Leave the burritos in the foil and place as many as you need to reheat on a baking sheet. Bake the burritos at 350 degrees F. until the burritos are warmed through, about 25-30 minutes.



SHOPPING LIST

I decided to not include a shopping list this week because I didn't want to stress you out! Mostly the ingredients for the meals are hopefully leftovers that you have from Thanksgiving so you should be able to easily compile a few other ingredients you may need to make a few of these meals happen (probably tortillas).

Have a very happy Thanksgivukkah everybody!