



THANKSGIVING LEFTOVERS RECIPES

Pressed Turkey Sandwich

Ingredients:

- 2 slices of bread
- 4-6 oz. of leftover turkey meat (you can substitute chicken)
- 2 tbsp. of cranberry sauce
- 1 slice of swiss cheese
- 2 tbsp. of mayonnaise

Instructions:

Heat a skillet over low-medium heat.

On one slice of bread, spread an even coat of mayo on both sides.

On one side layer meat, cranberry sauce, cheese, and another layer of meat.

Spread mayonnaise on the **INSIDE** of your second piece of bread and place on top of meat.

Lay sandwich, mayonnaise side down, on the heated skillet.

Using the bottom of another skillet, press the sandwich down for about 30-45 seconds. This will flatten the sandwich, help with melting the cheese, and increase crispiness.

Before flipping the sandwich with a spatula, spread mayonnaise on the top slice.

Flip your sandwich and repeat the process with the second skillet.

Once the cheese is melted and bread is toasted to your desire, carefully use your spatula to place the sandwich on a plate.

Cool for one minute before slicing and serving with your favorite vegetable.



Makes 1 sandwich

Recipe from Suzy Dean



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THANKSGIVING LEFTOVERS RECIPES

Thanksgiving Breakfast Casserole

Ingredients:

- 4 cups of leftover stuffing
- 2 cups of leftover turkey meat, shredded (can substitute chicken)
- 1 cup of leftover green beans (optional)
- 1 cup of swiss cheese, shredded
- 6 large eggs
- 1 cup of leftover gravy
- 1 cup of milk (regular, almond, oat, etc.)
- 1 tsp. of salt
- 1/2 tsp. of black pepper

Instructions:

Preheat oven to 350°F. Lightly grease a 2- or 3-quart (or 9"x9") casserole dish.

Crumble stuffing into large chunks on a rimmed baking sheet. Bake about 15 minutes to remove moisture. Cool slightly.

Whisk together eggs, gravy, milk, salt, and pepper in a medium bowl until combined.

Arrange the leftover stuffing in a layer in the prepared casserole dish. Followed by layers of turkey, green beans, and cheese.

Pour egg mixture over top and let stand for 10 minutes.

Bake at 350°F for 50 minutes or until golden brown and set.

Cool for 10 minutes before serving.

Serves 4-6

Recipe from MyRecipes



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THANKSGIVING LEFTOVERS RECIPES

Leftover Thanksgiving Turkey Shepherd's Pie

Ingredients

- 2 tbsp. of butter
- 3/4 cup of yellow onion, chopped
- 1/3 cup of celery, chopped
- 1/3 cup of carrots, chopped
- 1 clove of garlic, minced (can substitute with 1/8 tsp. of garlic powder)
- 2 1/2 cups of leftover turkey meat, shredded (can substitute chicken)
- 1/4 cup of green beans
- 1/4 cup of corn (can use canned)
- 1/2 tsp. of salt
- 1/2 tsp. of pepper
- 1 tsp. of italian seasoning
- 1 cup of gravy
- 2 cups of mashed potatoes
- 4 oz. of cheddar cheese, shredded



Instructions

Preheat oven to 350°F.

In a large skillet, over medium heat, melt butter. Add onion, celery, and carrots, cooking until onions are translucent. Add garlic and cook for another minute. Add turkey, corn, beans, seasonings, and gravy, cooking until heated through.

Pour into a 2- or 3-quart (or 9"x9") casserole dish.

Heat mashed potatoes until warm and easy to stir. Add half of the shredded cheese to the potatoes, stir to combine. Spread mashed potatoes over the turkey filling. Top with remaining cheese.

Bake for 30 minutes

Serve warm.

Serves 4-6

Recipe from Baked by Rachel



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About the Junior League of the Palm Beaches

The Junior League of the Palm Beaches is an organization of women committed to promoting voluntarism, developing the potential of women and improving communities through the effective action and leadership of trained volunteers. Our purpose is exclusively educational and charitable. Since 1941, the Junior League of the Palm Beaches has been an integral part of the community. It is part of the Association of Junior Leagues International, which is comprised of 291 Junior Leagues across the United States and in four countries. Learn more at jlpb.org.



About Kids in the Kitchen

The Association of Junior Leagues International, Inc. and most of its member Leagues are ardent supporters of the fight against childhood obesity. To combat the problem, the organization believes it is necessary to educate children and their families about nutrition and fitness via hands-on initiatives such as its Kids in the Kitchen program. The initiative is grounded in the belief that children (and families) empowered with the knowledge of how to feed and exercise their bodies will be less likely to become obese and subsequently suffer many associated health risks.

