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7 Turkey Leftover Recipes

That Don’t Taste Like Thanksgiving

Fresh meals. Fewer groceries. No repeat holiday dinner.















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Cranberry Turkey Sliders

SERVES: 12 sliders • PREP: 10 min • COOK: 20 min

INGREDIENTS

- ☐ 12 slider buns or Hawaiian rolls
- ☐ 2 cups shredded cooked turkey
- ☐ 1/2 cup cranberry sauce
- ☐ 6 slices Swiss or provolone cheese
- ☐ 3 tbsp melted butter
- ☐ 1 tsp Dijon mustard (optional)

INSTRUCTIONS

1. Heat oven to 350°F. Slice rolls horizontally and place bottoms in a greased baking pan.
2. Layer turkey, cranberry sauce and cheese; replace roll tops.
3. Mix melted butter with Dijon and brush over rolls.
4. Cover loosely with foil; bake 12 minutes. Uncover and bake 5–8 minutes until golden.

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Turkey Quesadillas

SERVES: 4 servings • PREP: 10 min • COOK: 10 min

INGREDIENTS

- ☐ 2 cups chopped cooked turkey
- ☐ 4 large flour tortillas
- ☐ 1½ cups shredded cheddar or Monterey Jack
- ☐ ½ tsp chili powder
- ☐ ½ tsp cumin
- ☐ 2 tsp oil or butter
- ☐ Salsa or sour cream, to serve

INSTRUCTIONS

1. Toss turkey with chili powder and cumin.
2. Place cheese and turkey on half of each tortilla; fold shut.
3. In a lightly oiled skillet over medium heat, cook 2–3 minutes per side until golden and hot.
4. Cut into wedges; serve with salsa or sour cream.

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Turkey Cranberry Flatbread

SERVES: 4 servings • PREP: 10 min • COOK: 12 min

INGREDIENTS

- ☐ 2 naan breads or premade flatbreads
- ☐ 1½ cups shredded cooked turkey
- ☐ ⅓ cup cranberry sauce
- ☐ 1 cup shredded mozzarella
- ☐ ¼ cup feta or goat cheese (optional)
- ☐ 1 tbsp olive oil
- ☐ Arugula, optional

INSTRUCTIONS

1. Heat oven to 425°F. Place flatbreads on a baking sheet and brush with oil.
2. Top with turkey, mozzarella, cranberry sauce and optional cheese.
3. Bake 10–12 minutes until edges crisp and cheese bubbles.
4. Finish with arugula, slice and serve.

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Loaded Turkey Nachos

SERVES: 4 servings • PREP: 10 min • COOK: 10 min

INGREDIENTS

- ☐ 6 cups tortilla chips
- ☐ 2 cups chopped cooked turkey
- ☐ 1 (15 oz) can black beans, drained
- ☐ 1½ cups shredded Mexican-blend cheese
- ☐ ½ tsp taco seasoning
- ☐ 1 tomato, diced
- ☐ 1 jalapeño, sliced (optional)
- ☐ Salsa and sour cream, to serve

INSTRUCTIONS

1. Heat oven to 400°F. Spread chips on a lined baking sheet.
2. Toss turkey with taco seasoning and 1 tbsp water.
3. Layer chips with turkey, black beans and cheese.
4. Bake 7–10 minutes until melted and hot; finish with tomato, jalapeño, salsa and sour cream.

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Creamy Turkey Bacon Ranch Pasta

SERVES: 6 servings • PREP: 10 min • COOK: 20 min

INGREDIENTS

- ☐ 12 oz dry rotini or penne
- ☐ 2 cups diced cooked turkey
- ☐ 4 strips bacon, cooked and crumbled
- ☐ 4 oz cream cheese
- ☐ 1¼ cups milk
- ☐ 1 cup shredded cheddar
- ☐ 1 tbsp ranch seasoning
- ☐ 1 cup frozen peas or broccoli (optional)
- ☐ Black pepper, to taste

INSTRUCTIONS

1. Cook pasta; save ½ cup pasta water before draining.
2. Over medium-low heat, whisk cream cheese, milk and ranch seasoning until smooth; melt in cheddar.
3. Add turkey, pasta, bacon and optional vegetables.
4. Warm until steaming; loosen sauce with reserved pasta water.

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Turkey Fried Rice

SERVES: 4 servings • PREP: 10 min • COOK: 10 min

INGREDIENTS

- ☐ 3 cups cooked rice, chilled
- ☐ 2 cups chopped cooked turkey
- ☐ 2 eggs, beaten
- ☐ 1½ cups frozen peas and carrots
- ☐ 2 tbsp soy sauce
- ☐ 1 tbsp neutral oil
- ☐ 2 garlic cloves, minced
- ☐ 2 green onions, sliced (optional)

INSTRUCTIONS

1. Scramble eggs in a little oil in a hot skillet; set aside.
2. Cook garlic and vegetables in remaining oil for 2–3 minutes.
3. Add chilled rice and turkey. Stir-fry 3–5 minutes until thoroughly hot.
4. Toss in soy sauce and eggs; top with green onions.

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Turkey Breakfast Hash

SERVES: 4 servings • PREP: 10 min • COOK: 20 min

INGREDIENTS

- ☐ 3 cups diced potatoes
- ☐ 1½ cups chopped cooked turkey
- ☐ 1 bell pepper, diced
- ☐ ½ onion, chopped
- ☐ 2 tbsp oil
- ☐ ½ tsp smoked paprika
- ☐ 4 eggs
- ☐ Salt and pepper, to taste

INSTRUCTIONS

1. If potatoes are raw, microwave with water 4–5 minutes until almost tender; drain.
2. Brown potatoes, onion and bell pepper in oil with paprika, salt and pepper for 8–10 minutes.
3. Add turkey and cook until hot.
4. Make four wells, add eggs, cover and cook until eggs reach preferred doneness.