

MAKE THE MOST OF YOUR TURKEY LEFTOVERS



Looking to reinvent your turkey leftovers into something completely different?
We have 3 ideas that will be sure to tempt your taste buds!

1 THAI TURKEY CURRY



Recipe courtesy of cookspiration

<https://www.cookspiration.com/recipe.aspx?perma=F425FD31936&g=9>

This is a delicious way to use up leftover turkey.
Serve over whole grain rice or noodles for a tasty meal.

2 TURKEY RAMEN



Recipe courtesy of Canadian Turkey

<https://www.canadianturkey.ca/recipes/turkey-ramen/>

Ramen is a popular Japanese noodle soup. Though there are thousands of variations, the dish consists of a broth base, long thin noodles made from wheat, and an assortment of toppings.

It's a great way to enjoy your turkey leftovers in a completely different way.

3 TURKEY QUESADILLAS



Recipe courtesy of Canadian Turkey

<https://www.canadianturkey.ca/recipes/turkey-quesadillas-2/>

You don't really need a recipe to make this popular Mexican dish. Just pile cheese, veggies and leftover turkey in a tortilla, fold in half and grill! The perfect quick and easy meal.

HOW LONG DO YOU HAVE TO USE LEFTOVERS?

Just make sure that you use it up in these recipes within the first five days if you are going to repurpose your turkey leftovers – if not, you can throw it in a freezer bag and freeze up to 3 months.

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