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→ **Buy a Big Bird**  
If you know you'll want leftovers, plan ahead by choosing a larger turkey

## 1 Day, 5 Dinners

GIVE YOUR TURKEY LEFTOVERS NEW APPEAL WITH THESE FIVE EASY-TO-PREPARE RECIPES



### WEDNESDAY

#### TOSTADAS

Lightly mist corn tortillas with canola oil spray and crisp them in a 400°F oven for 8 minutes. Top each tortilla with a couple tablespoons of cooked pinto beans (low-salt canned is fine), cooked turkey, and shredded cheese. Return to the oven to heat through. Top with avocado cubes, salsa, and shredded lettuce.



### MONDAY

#### HASH

Microwave a half pound of halved new potatoes until partially cooked, about 5 minutes. Heat a large skillet over medium heat, then add a tablespoon of olive oil. Add a small diced onion, a diced red pepper, and the potatoes, plus salt and smoked paprika to taste. Cook until onions and peppers are soft, about 8 minutes. Add turkey and a couple large handfuls of baby spinach. Cook until spinach wilts. Serve with poached or fried eggs.

### TUESDAY

#### WALDORF SALAD

Combine chopped romaine lettuce, toasted walnuts, crumbled blue cheese, chopped apple, and chunks of turkey. Toss with a dressing of one part lemon juice, three parts olive oil.



### THURSDAY

#### CURRY

Use a premade curry simmer sauce, or whip one up: Sauté a small chopped onion and a tablespoon each of minced garlic and ginger. Add a heaping tablespoon of curry powder and a bit of salt. Stir in a 15-ounce can of diced tomatoes and a 15-ounce can of light coconut milk. Bring to a simmer, add turkey, and cook until heated through.

### FRIDAY

#### SUPER SIMPLE SOUP

For an incredibly easy lunch, heat a can of low-sodium vegetable soup and add chunks of turkey. Serve with whole wheat crackers and clementines.

FOR THE WEEK

## Turkey Redux

The holiday dishes have been cleared, but leftovers remain

Who doesn't love a turkey sandwich? But you can only eat so many. Try our suggestions for five nights of dinners made with your holiday bird leftovers

TOP LEFT: GALLERY STOCK