

5 WAYS TO USE *Thanksgiving* -LEFTOVERS-



1. Mashed Potatoes

Mashed potatoes can be transformed into delicious waffles, create a creamy potato salad, or even form burger patties when combined with leftover shredded turkey and corn.

2. Cranberry Sauce

Serve up a nourishing breakfast bowl by topping yogurt & granola with cranberry sauce. It can also be used in banana bread recipes or homemade salad dressing.



3. Turkey

Toss leftover turkey into soups, salads, or even as a topping for pizza

4. Green beans

Green beans can be added to breakfast egg casseroles, lasagna, or even air fried with seasonings for a crispy snack.



5. Stuffing

Stuffing can be stuffed into mushrooms and baked for a delicious appetizer. It also makes for a perfect soup topper.

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