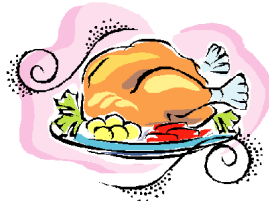


Turkey Basics

**The perfect recipes for Turkey Leftovers brought to you
courtesy of your Pampered Chef Consultant:**

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Turkey Tortilla Casserole

Ingredients

½ cup chopped onion	1 cup shredded Monterey Jack cheese (4oz)
1 10oz cream of chicken soup	10 to 12 (6 inch) corn tortillas, torn into bite-size pieces
½ cup chicken broth	1 cup salsa
1 tsp pepper	1 4oz can diced green chili peppers, drained
¼ cup chopped celery	
1 cup shredded cheddar cheese	
3 cups chopped cooked (4oz) Turkey or chicken	

Serves 5 to 6

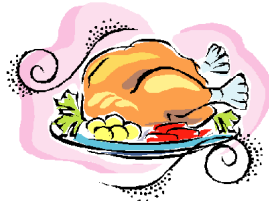
Directions

In a medium saucepan combine onion, chicken broth, and celery. Bring to boiling; reduce heat. Simmer, covered, for 5 to 6 minutes or till vegetables are just tender. In a large bowl stir together un-drained onion mixture, cooked turkey or chicken, corn tortillas, chili peppers, soup, and pepper. Reserve ½ cup of each cheese; set aside.

Stir remaining cheese into tortilla mixture. Transfer mixture to a lightly greased 13x9x2 inch-baking dish. Top with salsa and reserved cheeses.

Bake in a 350 oven about 30 minutes or till heated through.

Let stand 5 minutes before serving.



Grilled Turkey and Corn Salad

From the International Olive Oil Council

Ingredients

3 tbsp. olive oil	2 cups cooked corn kernels
1 clove garlic, minced	1/4 cup thinly sliced scallions
1 tsp. Dijon mustard	1/4 cup olive oil
Salt and pepper	Juice of 1 lemon
4 turkey breast cutlets, ~ 1lb	1/4 cup coarsely chopped parsley
1 pint cherry tomatoes, halved	Lettuce leaves

Makes 4 servings

Directions

Step 1

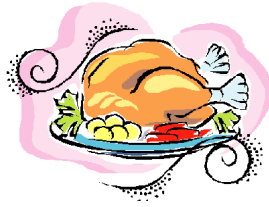
Whisk together the 3 tablespoons oil, garlic, mustard, salt and pepper until smooth. Brush this sauce on the cutlets. Grill over hot coals about 4 minutes per side or until cooked through, or brush and sauté in a nonstick pan 2 to 3 minutes per side. These cook very quickly.

Step 2

To make the salad, toss the tomatoes, corn and scallions in a bowl. Dress with the 1/4 cup olive oil, lemon juice and parsley. To serve, line 4 plates with lettuce leaves, spoon on salad and top with grilled turkey cutlets.

Step 3

The turkey can also be grilled indoors. Heat a cast-iron skillet, stovetop grill pan or heavy nonstick skillet for 5 minutes. Reduce heat to medium-low and grill turkey 2 to 3 minutes on each side.



Lemon-Pepper Turkey Pasta

From the National Turkey Federation

Ingredients

1-1/2 lbs. turkey cutlets or slices,
cut into 1/2-inch strips
1 tbsp. soy sauce
1 tbsp. white wine vinegar
2 tsp. cornstarch
1 tsp. lemon pepper
1 lb. linguine

2 tbsp. olive oil
6 scallions, sliced
1 lemon, cut into 10 thin slices and
finely slivered
1 garlic clove, minced
One 10 oz. bag fresh spinach,
washed, drained and chopped

Makes 4 to 6 servings

Directions

Step 1

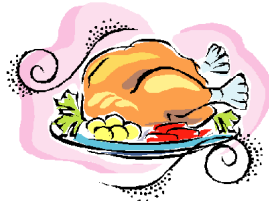
In self-closing plastic bag, combine turkey, soy sauce, vinegar, cornstarch and lemon pepper; shake bag to coat turkey thoroughly. Refrigerate 30 minutes to allow flavors to blend.

Step 2

Cook the pasta. In a large non-stick skillet, cook the turkey and marinade with the oil 2 to 3 minutes or until turkey is no longer pink in center. Add scallions, lemon slivers and garlic. Stir in spinach and cook until just wilted.

Step 3

To serve, combine the turkey mixture with hot linguine and garnish with parsley and lemon slices, if desired.



Mashed Potato Delight

From the kitchen of Cindy Patrick, Oklahoma

Ingredients

2 lbs. ground turkey (or ground beef)

1 onion

Salt and pepper

2 cans of cut green beans

2 cans tomato soup

Instant or homemade mashed potatoes

Directions

Preheat oven to 350 degrees.

Step 2

Brown the meat with some onion in a large, deep skillet. Season the meat well with salt and pepper while it is browning.

Step 3

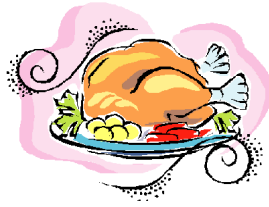
Add green beans and the tomato soup to the skillet. Mix and heat the mixture through.

Step 4

Pour the mixture into a 13- x 9- x 2-inch cake pan and add mashed potatoes to fill the pan to the top. Season the top with salt and pepper.

Step 5

Bake at 350 degrees for 30 minutes until it is heated through.



Post-Thanksgiving Joes

From the National Turkey Federation

Ingredients

1 lb. ground turkey	One 12 oz. bottle chili sauce
1 cup chopped onion	2 tbsp. prepared mustard
1 cup chopped celery	One 8 oz. can jellied cranberry sauce
1 cup chopped green bell pepper	6 hamburger buns

Makes 6 servings

Directions

In large skillet over medium-high heat, saute turkey, onions, celery and green pepper 5 to 7 minutes, or until turkey is no longer pink. Drain off the fat and return mixture to skillet. Add chili sauce, mustard and cranberry sauce; stir and bring to boil. Reduce heat to medium-low and simmer 25 to 30 minutes, or until mixture is heated through. Serve on toasted buns.

Rosemary Turkey Salad

From the National Turkey Federation

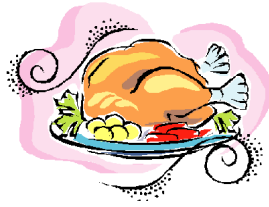
Ingredients

3/4 lb. turkey, cut in 1/4-inch cubes	1 tsp. dried rosemary
1/2 cup chopped celery	1/4 tsp. minced garlic
1/2 cup diced red bell pepper	1 dash hot pepper sauce
1/2 cup sliced scallions	2 large tomatoes, halved and seeded
1/4 cup mayonnaise	4 leaves, leaf lettuce
1 tsp. balsamic vinegar	

Makes 4 servings.

Directions

In medium bowl combine turkey, celery, pepper and onion. In small bowl combine mayonnaise, vinegar, rosemary, garlic and hot pepper sauce. Fold into turkey mixture. To serve, fill tomato halves evenly with salad mixture and place on lettuce leaves.



Tom Turkey Nuggets

Your young turkey-lovers can help mix up the batter for these sizzling, tasty nuggets, but frying them is a job for parents only.

Ingredients

1 1/2 cups water
1 egg yolk
1 1/2 cups all-purpose flour
1 tbsp. baking powder
1 tsp. salt
Makes 4 to 6 servings

1 1/2 lbs. cooked white turkey meat, cut
into 1-inch chunks
Vegetable oil for frying
Dipping sauce (ketchup, barbecue sauce,
honey mustard or duck sauce)

Directions

Step 1

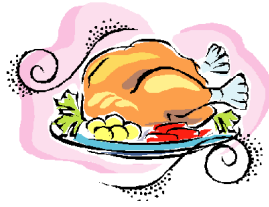
In a medium-sized bowl, whisk the water and egg yolk. Sift together the flour, baking powder and salt. Add the flour mixture to the egg mixture and whisk until smooth, then refrigerate for 10 minutes.

Step 2

Heat the oil to 350 degrees in a deep fryer; alternatively, you can heat 2 inches of oil in a frying pan over medium-high heat.

Step 3

Dip the turkey chunks into the batter and fry for 4 to 5 minutes or until golden. Drain on a paper towel and serve with your choice of dipping sauce.



Turkey Enchiladas

From the kitchen of Dorothy Jordan, Florida
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Ingredients

- | | |
|-------------------------------------|--|
| 1 lb. ground turkey | 1 medium onion, chopped fine |
| 1 pkg. taco seasoning | 2 8-oz. packages shredded cheese (I use a combination of Monterey Jack and cheddar cheese) |
| 2 10-oz. cans enchilada sauce | 1 can chili |
| 1 large can refried beans | Picante sauce (optional) |
| 1 pkg. corn tortillas | |
| 2 4.5-oz. cans chopped green chiles | |

Directions

Step 1

In a skillet, brown the turkey meat. Add the taco seasoning mix and stir. Heat the enchilada sauce in a separate skillet or saucepan and turn off the heat. Heat the refried beans in another skillet.

Step 2

One at a time, dip the tortillas into the enchilada sauce. Dip each only long enough for it to soften, and then place it in a 13 x 9 x 2-inch pan.

Step 3

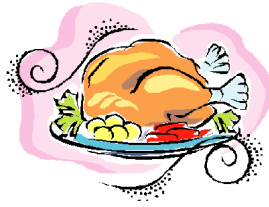
On the top 1/2 of the tortilla, put 1 tablespoon of beans, 1 tablespoon of meat, 1 teaspoon of green chiles and onions (to taste), and then top with a little cheese. Roll up the tortilla, push it to the back of the pan and repeat until you have used all of the tortillas (normally there are 12 in a package).

Step 4

When the pan is full, sprinkle the top with the rest of the green chiles and some onions. Top with the can of Chili and a generous amount of the cheese. You can add picante sauce to taste. Bake 45 minutes in a 375 degree oven.

Step 5

Serve with the refried beans and Spanish rice. This dish is best when assembled the day before serving and refrigerated overnight, then baked just before serving.



Turkey Tortilla Soup

From the kitchen of Julie Resch, Texas
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Ingredients

1 small yellow onion, chopped
2 tbsp. vegetable oil
1 to 2 lbs. ground turkey
10 cups chicken broth
1/4 cup store-bought salsa
1 tomato, chopped
1 tomatillo, chopped
2 green onions, chopped
1 jalapeño, chopped
Chopped cilantro
1 can garbanzo beans or 1 can kernel corn

Directions

Step 1

In a skillet, brown chopped onion in vegetable oil. Add ground turkey and brown thoroughly.

Step 2

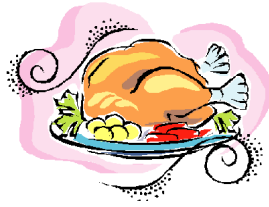
Add chicken broth, salsa, tomato, tomatillo, green onion, jalapeño, cilantro, and garbanzo beans or corn.

Step 3

Simmer for approximately 5 to 10 minutes, until soup is well heated.

Step 4

Serve with tortilla chips on side.



White Bean Turkey Meatball Chili

From the kitchen of Suma Jetski, Michigan
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Ingredients

Meatballs

1 lb. lean ground turkey
1/4 cup unseasoned dry bread
crumbs

1/4 cup chopped onion
1/4 tsp. seasoned salt
1 egg

Chili

1 medium zucchini, cut into 1 - by
1/4- by 1/4-inch strips
2 garlic cloves, minced
1 (28-oz.) can whole tomatoes, un-
drained, cut up
1 (15.5-oz.) can great northern
beans, drained

1 (14.5-oz.) can ready-to-serve
chicken broth
1 tsp. sugar
1 tsp. cumin
3 tsp. chili powder
1/4 tsp. pepper
1/8 tsp. salt

Directions

Step 1

In medium bowl, combine all meatball ingredients; mix well. Shape into 24 (1 1/2-inch) balls.

Step 2

Spray large skillet with non-stick cooking spray. Heat over medium heat until hot. Add meatballs. Cook 8 to 10 minutes or until browned on all sides and no longer pink in center.

Step 3

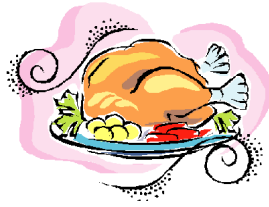
In Dutch oven or large saucepan. Combine all chili ingredients. Mix well.

Step 4

Bring to a boil. Reduce heat. Add meatballs.

Step 5

Simmer 10 to 15 minutes or until thoroughly heated.



Apricot-Dijon Glazed Turkey with Herbed Pilaf

Excellent for entertaining or a special Sunday dinner, this turkey breast is glazed with an easy apricot sauce for extra moisture and flavor.

Copyright © Pampered Chef from Stoneware Sensations cookbook, pg 60

Yield: 6 servings

Approximately 630 calories and 17 grams of fat per serving

Ingredients

Herbed Pilaf

2¾ cups water

6 chicken bouillon cubes or 6 teaspoons

chicken bouillon granules

1½ cups uncooked long-grain white rice

½ cup slivered almonds

½ cup chopped dried apricots

4 green onions with tops, sliced

¼ cup snipped fresh parsley

1 tablespoon orange zest

1 teaspoon dried rosemary, crushed

1 teaspoon dried thyme leaves

1 boneless turkey breast half (about 2½ pounds)

Apricot Dijon Sauce

1 cup apricot jam or orange marmalade

2 tablespoons Dijon mustard

Directions

Step 1

Preheat oven to 350°F. For herbed pilaf, bring water to a boil. Add bouillon; stir until dissolved. Cool slightly. Pour bouillon into Stoneware Baking Bowl. Add all remaining pilaf ingredients except turkey; mix well. Remove any excess fat from turkey breast; place on top of rice mixture. Cover with Deep Dish Baker. Bake 45 minutes.

Step 2

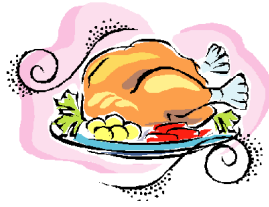
Remove turkey from oven; carefully remove Baker with Oven Mitts. For apricot -Dijon sauce, combine jam and Dijon mustard in Generation II 1½ -Qt. Saucepan. Remove ¼ cup of the sauce; brush onto turkey with Pastry Brush. Set remaining sauce aside.

Step 3

Return turkey to oven; continue baking, uncovered, 25 -35 minutes or until Pocket Thermometer inserted into thickest part of breast registers 170°F. Remove turkey from oven. Cover; let stand 10 minutes before carving. Meanwhile, heat remaining sauce over medium heat until warm.

Step 4

Carve turkey with 8" Self-Sharpening Carving Knife. Stir pilaf just before serving; serve with turkey and sauce.



Autumn Roast Turkey Breast

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Makes 6 servings.

Ingredients

Turkey

1 bone-in turkey breast (5-6 lbs)
1/4 cup butter or margarine, melted,
divided
1 1/2 tsp rubbed sage, divided
1/4 tsp salt
1/4 tsp ground black pepper

1 medium acorn squash (1 1/2 lbs)
3 medium Braeburn or Rome Beauty
apples
1/2 medium red onion
6 pitted prunes (optional)
3 Tbls packed brown sugar

Gravy

Turkey drippings
1/2 tsp Worcestershire sauce
2 tsp cornstarch

1 Tbls cold water
Salt and ground black pepper to taste

Directions

Step 1

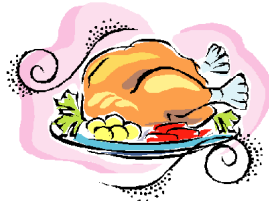
Preheat oven to 400. Rinse turkey breast with cold water; pat dry. Trim excess fat using **Kitchen Shears**. Place turkey in **Rectangular Baker**. Combine 2 tablespoons of the melted butter, 1 teaspoon of the sage, salt and black pepper; brush over turkey using **Pastry Brush**.

Step 2

Carefully pierce rind of squash in 4-5 places using **8" Chef's Knife**. Microwave squash on HIGH 1 minute. Trim off ends; cut lengthwise in half and remove seeds. Cut crosswise into 1 inch slices using **Crinkle Cutter**. Place in **4 Qt Colander Bowl**. Core apples with **The Corer**. Cut each apple crosswise in half. Cut onion into thick wedges. Add apples, onions and prunes to bowl. Add combined remaining 2 tablespoons melted butter and 1/2 teaspoon sage; stir to coat using **Mix 'N Scraper**. Add brown sugar; mix well.

Step 3

Surround turkey with vegetables and fruit. Cover with **Rectangular Lid/Bowl**. Bake 1 hour. Using **Oven Mitts**, carefully remove Lid/Bowl from Baker, lifting away from you. Continue baking turkey, vegetables and fruit, uncovered, 30 -45 minutes or until **Pocket Thermometer** registers 170 in thickest part of turkey breast and juices run clear. Remove turkey; let stand 10 minutes before carving. Remove vegetables and fruit; keep warm.



Step 4

For gravy, strain drippings; skim off fat and discard. Pour drippings (about 3/4 cup) into **Generation II 1 Qt Saucepan**; add Worcestershire sauce. Mix cornstarch and water; stir into drippings using **Nylon Spiral Whisk**. Bring to a boil over medium heat. Boil 1 minute, stirring constantly. Season to taste.

Step 5

Carve half of turkey into slices; serve with vegetables, fruit and gravy. Cut remaining turkey into cubes. Refrigerate 2 cups cubes for up to 4 days for use in Home -Style Turkey Hash (page 53). Freeze remaining turkey cubes for up to 3 months for another use.

Santa Fe Turkey Sauté

Copyright © Pampered Chef from Casual Cooking...pg 79

Makes 4 servings.

Ingredients

1 medium peach, peeled and coarsely chopped	3/4 tsp salt
1 Tbls snipped fresh cilantro	1/4 tsp garlic powder
3/4 cup thick and chunky salsa	1/8 tsp ground black pepper
1/4 cup yellow cornmeal	1-1 1/4 lbs turkey breast slices (about 6-7 slices)
2 Tbls flour	2 tsp vegetable oil, divided
3/4 tsp ground cumin	

Directions

Step 1

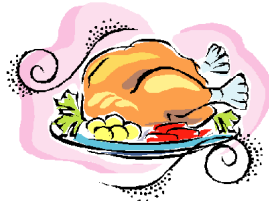
Coarsely chop peach using **Food Chopper**. Snip cilantro using **Kitchen Shears**. In **Small Batter Bowl**, combine peach, cilantro and salsa; set aside.

Step 2

In shallow dish, combine cornmeal, flour, cumin, salt, garlic powder and black pepper. Coat both sides of each turkey slice with cornmeal mixture. Discard any remaining cornmeal mixture.

Step 3

In **Family (12 inch) Skillet**, heat 1 teaspoon of the oil over medium heat until hot. Add half of the turkey slices. Cook 2 minutes; turn using **Nylon Turner**. Continue cooking 2 minutes or until coating is golden brown and turkey is no longer pink. Remove turkey from skillet onto serving platter; keep warm. Cook remaining turkey slices in remaining 1 teaspoon oil. To serve, top with peach salsa.



Southwestern Turkey Wraps

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Makes 6 servings

Ingredients

1 (8 oz) container light cream cheese spread
1 lg red bell pepper, cut into 1/4 inch strips
1 small jalapeno pepper, seeded and finely chopped
6 (8 inch) flour or chili-lime tortillas
1 garlic clove, pressed

6-12 large romaine lettuce leaves
3/4 tsp ground cumin
8 oz reduced fat thinly sliced deli turkey breast
1 mango, diced
3/4 cup shredded Colby & Monterey Jack cheese blend

Directions

Step 1

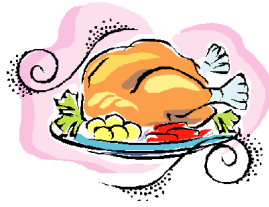
Place cream cheese in **Small Batter Bowl**. Cut jalapeno pepper in half lengthwise using **Utility Knife** and remove seeds with **Cook's Corer**; finely chop using **Food Chopper**. Add jalapeno pepper, garlic pressed with **Garlic Press** and cumin to cream cheese; mix well using **Small Mix 'N Scraper**.

Step 2

Dice mango using **Utility Knife**. Cut bell pepper into 1/4 inch strips with **Chef's Knife**. Using **Medium Scoop**, top each tortilla with a level scoop of cream cheese mixture; spread to within 1/4 inch of edge using **Small Spreader**. Cover with 1-2 lettuce leaves, pressing lightly. Place two turkey slices over lettuce. Grate 2 tablespoons cheese over turkey using **Deluxe Cheese Grater**. Top evenly with mango and bell pepper.

Step 3

Roll up each tortilla tightly. To serve, cut each wrap diagonally in half with **Serrated Bread Knife**.



Turkey and Wild Rice Soup

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Soups, Stews and Chilis Recipe Card Collection

Makes 6 servings (about 7 1/2 cups)

Ingredients

1 cup grated carrots	2 (14-14 1/2 oz) cans chicken broth
1 cup sliced mushrooms	1 (12 oz) can low-fat evaporated milk
1/2 cup coarsely chopped celery	1 1/2 cups cooked wild rice
1/2 cup chopped onion	1 cup diced cooked turkey
1 Tbls butter or margarine	1/4 cup slivered almonds, toasted
1/2 cup flour	

Directions

Step 1

Grate carrots using **Ultimate Slice & Grate**. Slice mushrooms using **Egg Slicer Plus**. Chop celery and onion using **Food Chopper**.

Step 2

Melt butter in **Professional Medium (3 qt) Saucepan** over medium heat. Add carrots, mushrooms, celery and onion; cook and stir 3-4 minutes or until vegetables are crisp-tender.

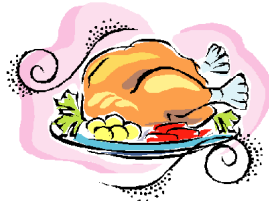
Step 3

Stir in flour. Gradually add broth and milk, whisking until blended using **Nylon Spiral Whisk**. Bring to a boil. Stir in cooked rice and turkey. Reduce heat; simmer, uncovered, 5 minutes.

Step 4

Meanwhile, place almonds in **Professional Small (8 inch) Sauté Pan**. Heat over medium heat 3-5 minutes or until almonds begin to brown, stirring frequently. Remove from pan; cool slightly. Stir almonds into soup just before serving.

Cook's Tip: For convenience, this recipe can be made with quick-cooking or frozen cooked wild rice. Prepare rice according to package directions before stirring into soup.



Turkey Vegetable Cobbler

Copyright © Pampered Chef from It's Good For You!...pg 100

Makes 6 servings

Ingredients

Turkey & Vegetable Filling

2 cups diced cooked turkey or chicken
1 cup sliced carrots
1/2 cup chopped onion
2 cups broccoli florets
1 (10 3/4 oz) can 98% fat-free reduced-sodium condensed cream of chicken soup

1/2 cup 100% fat-free chicken broth
1/2 cup 2% reduced-fat milk
1 garlic clove, pressed
1/4 tsp dried thyme leaves
1/8 tsp ground black pepper

Biscuit Topping

1 1/4 cups reduced-fat all-purpose baking mix

1/2 cup 2% reduced-fat milk
1 egg white

Directions

Step 1

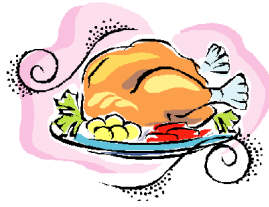
Preheat oven to 400F. For turkey and vegetable filling, cut turkey into 1/2 -inch cubes with **Chef's Knife**. Cut carrots into 1/4-inch slices using **Crinkle Cutter**. Chop onion using **Food Chopper**. In **Large Micro-Cooker**, combine carrots, onion and broccoli. Microwave, covered, on HIGH 2-3 minutes or until crisp-tender; drain.

Step 2

Meanwhile, in **Classic Batter Bowl**, combine soup, broth, milk, garlic pressed with **Garlic Press**, thyme and black pepper; whisk until blended using **Stainless Steel Whisk**. Stir in turkey and vegetable mixture; mix well. Pour into **Deep Dish Baker**.

Step 3

For biscuit topping, in **Small Batter Bowl** combine baking mix, milk and egg white; stir just until dry ingredients are moistened and mixture forms a soft dough. Using **Medium Scoop**, drop six scoops of dough over filling. Bake 30 -35 minutes or until topping is golden brown.



Home-Style Turkey Hash

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Makes 4 servings

Ingredients

2 cups reserved cubed cooked turkey
from Autumn Roast Turkey Breast (page
50)
4 slices bacon
3 cups frozen, seasoned, chunky style
hash brown potatoes

3/4 cup green or red bell pepper or
combination of both, chopped
1/4 medium red onion, cut into thin
wedges
Freshly ground black pepper to taste
1 cup prepared turkey gravy

Directions

Step 1

Cut bacon into 1 inch pieces using **Kitchen Shears**. Place in **Generation II 10" Frying Pan**. Cook over medium heat until crisp, stirring occasionally. Remove from heat. Remove bacon to paper towels to drain. Pour bacon drippings into small bowl and set aside.

Step 2

Return 2 teaspoons bacon drippings to pan. Add frozen potatoes, forming a single layer. Cook potatoes, without stirring, over medium heat 8 -10 minutes or until potatoes are browned on one side.

Step 3

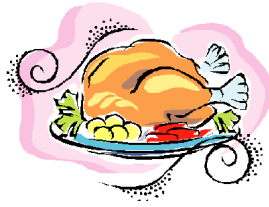
Meanwhile, chop bell pepper using **Food Chopper**. Cut onion into thin wedges using **8" Chef's Knife**. Stir potatoes with **Nylon Turner**; continue cooking 3 minutes. Add bell pepper and onion; continue cooking 2-3 minutes, stirring frequently.

Step 4

Stir in turkey and reserved bacon. Drizzle mixture with 1 -2 teaspoons bacon drippings to moisten, if desired. Heat thoroughly. Season to taste with black pepper.

Step 5

Heat gravy in **Generation II 1 Qt Saucepan** over medium heat, stirring frequently. Serve with turkey hash.



Turkey 'N Swiss Calzones

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More Stoneware Sensations Cookbook...pg 64

Makes 4 calzones

Ingredients

1 medium onion, thinly sliced	4 tsp honey Dijon mustard
1 medium red bell pepper, thinly sliced	2 oz thinly sliced Swiss cheese
4 oz mushrooms, sliced	2 garlic cloves, pressed
Olive oil	1/2 tsp dried rosemary, crushed
1 (10 oz) pkg refrigerated pizza crust	1/2 oz fresh Parmesan cheese, grated (2 tablespoons)
6 oz thinly sliced deli turkey or ham	

Directions

Step 1

Preheat oven to 425°F. Thinly slice onion and bell pepper with **Ultimate Slice & Grate**. Using **Egg Slicer Plus**, slice mushrooms. Lightly spray **Generation II 10" Frying Pan** with olive oil using **Kitchen Spritzer**. Cook onion, bell pepper and mushrooms over medium heat 4-5 minutes or until tender.

Step 2

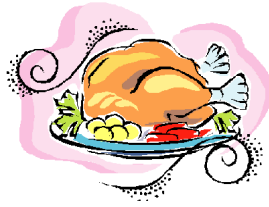
Unroll pizza crust dough onto **Grooved Cutting Board**; roll into a 12x10 inch rectangle using lightly floured **Baker's Roller**. With **Pizza Cutter**, cut dough in half lengthwise and crosswise to form 4 rectangles.

Step 3

For each calzone, place 1/4 of the turkey slices (folded to fit) on one half of one rectangle leaving 1/4-inch border. Spread turkey with 1 teaspoon mustard; top with 1/4 of the cooked vegetables and Swiss cheese. Fold other side of rectangle over filling; press edges with fork to seal.

Step 4

Place calzones on **Rectangle Baking Stone**; lightly spray tops with oil. Using **Garlic Press**, press garlic over calzones, spreading evenly. Sprinkle with rosemary. Using **Deluxe Cheese Grater**, grate Parmesan cheese over tops. Bake 14-16 minutes or until deep golden brown.



Turkey Vegetable Cobbler

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Makes 6 servings

Ingredients

Turkey & Vegetable Filling

2 cups diced cooked turkey or chicken
1 cup sliced carrots
1/2 cup chopped onion
2 cups broccoli florets
1 (10 3/4 oz) can 98% fat-free reduced-sodium condensed cream of chicken soup

1/2 cup 100% fat-free chicken broth
1/2 cup 2% reduced-fat milk
1 garlic clove, pressed
1/4 tsp dried thyme leaves
1/8 tsp ground black pepper

Biscuit Topping

1 1/4 cups reduced-fat all-purpose baking mix

1/2 cup 2% reduced-fat milk
1 egg white

Directions

Step 1

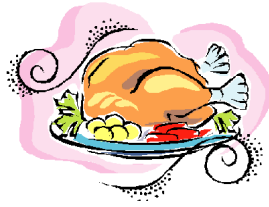
Preheat oven to 400F. For turkey and vegetable filling, cut turkey into 1/2 -inch cubes with **Chef's Knife**. Cut carrots into 1/4-inch slices using **Crinkle Cutter**. Chop onion using **Food Chopper**. In **Large Micro-Cooker**, combine carrots, onion and broccoli. Microwave, covered, on HIGH 2-3 minutes or until crisp-tender; drain.

Step 2

Meanwhile, in **Classic Batter Bowl**, combine soup, broth, milk, garlic pressed with **Garlic Press**, thyme and black pepper; whisk until blended using **Stainless Steel Whisk**. Stir in turkey and vegetable mixture; mix well. Pour into **Deep Dish Baker**.

Step 3

For biscuit topping, in **Small Batter Bowl** combine baking mix, milk and egg white; stir just until dry ingredients are moistened and mixture forms a soft dough. Using **Medium Scoop**, drop six scoops of dough over filling. Bake 30 -35 minutes or until topping is golden brown.



Rosemary-Herb Roasted Turkey

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Ingredients

1 thawed, frozen or fresh turkey, 12-18 pounds

1 large lemon, sliced

1 large onion, cut into wedges

2-3 fresh thyme sprigs

2 tablespoons vegetable oil

2 tablespoons Pantry Rosemary Herb Seasoning Mix

Directions

Step 1

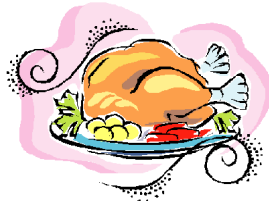
Preheat oven to 325°F. Remove neck and giblets from body and neck cavities; cook and reserve for use in stuffing or gravy, if desired. Rinse turkey inside and out; pat dry with paper towels. Lift wing tips up toward neck, then tuck under back of turkey. Place lemon, onion and thyme inside body cavity. Tie ends of legs together with cotton string. Place turkey, breast side up, on rack in **Roasting Pan**.

Step 2

Brush skin with oil using **Pastry Brush**. Sprinkle with seasoning mix. Roast turkey 3 -4 hours or until **Pocket Thermometer** registers 180 degrees F in thickest part of thigh and juices run clear. (To prevent overcooking, loosely cover breast with aluminum foil when turkey is about two-thirds done. Check for doneness about 30 minutes before turkey is expected to be done).

Step 3

Remove turkey from oven; let stand 20 minutes. Using **Meat Lifters**, carefully remove turkey from **Roasting Pan** to **Reversible Bamboo Carving Board**. Cut string from legs and discard. Carve turkey as directed using the **Carving Set**.



Turkey Piccata

Copyright © Pampered Chef from It's Good For You! ...pg 82

Makes 4 servings

Ingredients

1-2 lemons	1 Tbls plus 2 tsp butter or margarine, divided
1 Tbls snipped fresh parsley	1/2 cup 100% fat-free chicken broth
1/4 cup flour	1 garlic clove, pressed
1/2 tsp salt	2 Tbls capers, drained and rinsed
1/4 tsp ground black pepper	
1 (17.6 oz) pkg 99% lean turkey breast slices	

Directions

Step 1

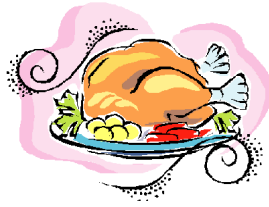
Zest one lemon using **Lemon Zester/Scorer** to measure 2 teaspoons zest. Finely snip zest and parsley using **Kitchen Shears**. Juice lemons using **Juicer** to measure 1/4 cup juice; set aside. In shallow dish, combine flour, salt and black pepper. Coat both sides of each turkey slice with flour mixture, shaking off excess. Discard any remaining flour mixture.

Step 2

Heat **Family (12 inch) Skillet** over medium-high heat until hot. Place 1 tablespoon of the butter in skillet; swirl until melted. Add turkey to skillet; cook 2 minutes on each side or until turkey is no longer pink. Remove turkey from skillet to platter; keep warm.

Step 3

Add broth, lemon juice, zest and garlic pressed with Garlic Press to skillet. Heat over medium heat 1-2 minutes or until sauce is slightly thickened. Add remaining butter to skillet; swirl until melted. Sprinkle capers and parsley over turkey. Carefully pour sauce over turkey slices; serve immediately.



Turkey Panini with Onion Cranberry Marmalade

Copyright © Pampered Chef from Cooking for Two and More Page 47
Cider vinegar and tart cranberries give this sweet caramelized onion marmalade a tangy zip.

Prep time: 10 minutes Total time: About 20 minutes

Yield: 2 sandwiches

Ingredients

4 slices (3/4 inch thick) multigrain bread
Vegetable oil
4 slices (1/2 ounce each) Havarti cheese
4 ounces thinly sliced deli mesquite turkey (6 slices)

Onion-Cranberry Marmalade (see Chef's Corner)
1/4 small Granny Smith apple, cut into eight thin slices

Directions

Step 1

Lightly spray one side of bread slices with oil; arrange bread, oil side down, on **Cutting Board**. Top two bread slices with half of the cheese, turkey, marmalade and apple slices. Top with remaining cheese and bread slices, oil side up.

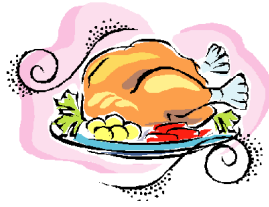
Step 2

Heat **Grill Pan** over medium-low heat 5 minutes. Place sandwiches onto pan; top with **Grill Press**. Cook 3-4 minutes or until grill marks appear and cheese is melted, turning once.

Nutrients per serving: Calories 510, Total Fat 17 g, Saturated Fat 7 g, Cholesterol 55 mg, Carbohydrate 63 g, Protein 27 g, Sodium 1120 mg, Fiber 5 g

Diabetic exchanges per serving: 4 starch, 2 high-fat meat (4 carb)

Chef's Corner: Onion-Cranberry Marmalade: Pour 2 tablespoons hot water over 1/4 cup sweetened dried cranberries in **Prep Bowl**; let stand 5 minutes. Meanwhile, heat 1 teaspoon vegetable oil in **(8-in.) Sauté Pan** over medium heat; add 1 cup thinly sliced onion. Cook and stir 5 minutes or until onion softens and begins to caramelize. Add 2 tablespoons cider vinegar; stir to loosen browned bits from bottom of pan. Add 2 tablespoons orange marmalade, cranberries and any liquid from soaking. Bring to a boil; reduce heat and simmer 1 minute. Remove from heat; cool slightly.



Mediterranean Turkey Panini

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Ingredients

4 Slices Italian Bread
Hummus
4 slices Provolone Cheese
4 ounces sliced deli turkey

Fresh baby spinach
2 tbps pitted chpped kalmata olives
1 tomato sliced

Directions

Step 1

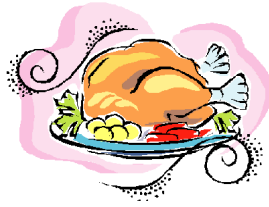
Lightly spray one side of 4 Italian bread slices with oil; arrange bread oil side down on Cutting Board. Spread bread with 2 tablespoons plain hummus. Top each of two bread slices with 1 slice Provolone cheese, 2 ounces sliced deli turkey, 1/4 cup fresh baby spinach leaves, 2 tablespoons pitted chopped kalamata olives and 2 tomato slices. Top with 2 additional slices Provolone cheese and remaining bread slices, oil side up.

Step 2

Heat **Grill Pan** over medium-low heat 5 minutes. Place sandwiches onto pan; top with **Grill Press**. Cook 3-4 minutes or until grill marks appear and cheese is melted, turning once.

Nutrients per serving: Calories 360, Total Fat 17 g, Saturated Fat 6 g, Cholesterol 40 mg, Carbohydrate 29 g, Protein 23 g, Sodium 1490 mg, Fiber 3 g

Diabetic exchanges per serving: 2 starch, 2/1 medium-fat meat (2 carb)



Roast Breast of Turkey with Apple Scented Pan Gravy

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Prep time: 25 minutes Bake time: 1 hour, 50 minutes to 2 hours, 20 minutes

Stand time: 10 minutes Yield: 10-12 servings

Ingredients

Turkey

4 medium leeks, cut into ¼ inch slices
(about 1½ cups)
2 medium Granny Smith apples
1 bone-in turkey breast (5-6 pounds)

1 tablespoon vegetable oil
2 teaspoons Pantry Rosemary Herb
Seasoning Mix, divided

Gravy

Reserved pan juices
3 tablespoons butter or margarine

¼ cup all-purpose flour
1 can (14½ ounces) chicken broth

Directions

Step 1

Preheat oven to 350°F. Cut leeks into ¼ inch slices; place in bottom of **Deep Dish Baker**. Core and wedge apples using **Apple Wedger**; add to leeks.

Step 2

Rinse turkey with cold water; pat dry. Place turkey on top of leeks and apples; brush turkey with oil using **Pastry Brush**. Sprinkle with 1½ teaspoons of the seasoning mix. Insert **Digital Thermometer** into thickest part of breast, not touching bone.

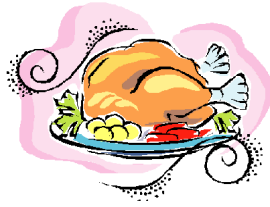
Step 3

Bake 1 hour, 50 minutes to 2 hours, 20 minutes or until thermometer reads 170°F and juices run clear. Remove turkey breast to **Oval Carving Platter Set**; loosely tent with aluminum foil. Let stand 10 minutes before carving.

Step 4

Meanwhile, for gravy, strain pan juices through small Colander into **small Colander Bowl**. Reserve pan juices; discard leeks and apples. Skim off 1 tablespoon fat into Small (2-qt.) Saucepan; add butter. Heat over medium heat until butter is melted; add remaining ½ teaspoon seasoning mix. Stir in flour using **Nylon Spiral Whisk**. Cook over low heat, stirring constantly, until bubbly. Gradually add remaining pan juices (½ cup) and chicken broth; bring to a boil over medium heat. Boil 1 minute, stirring constantly.

-continued on next page-



Step 5

Carve turkey into thin slices using Carving Set; serve with gravy.

Nutrients per serving (4 ounces turkey, ¼ cup gravy): Calories 340, Total Fat 19 g, Saturated Fat 6 g, Cholesterol 115 mg, Carbohydrate 5g, Protein 36 g, Sodium 420 mg, Fiber 0 g

Diabetic exchanges per serving: 4 meat, 1 vegetable