

## Ho-Hum Leftovers? Make Them Divine with Experts' Top Tips



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Whether you're creating your own feast or will be taking home some leftovers, you may want to do more than simply reheat the same meal you enjoyed on Thanksgiving. To help you simply turn ho-hum leftovers into culinary delights, I turned to three of my favorite foodie experts for ideas—Mollie Katzen, bestselling author of [Moosewood Cookbook](#), culinary nutritionist Jackie Newgent, RD, author of several books including [The Big Green Cookbook](#), and Dawn Jackson Blatner, RD, cooking school instructor and author of [The Flexitarian Diet](#). Here are 10 delicious Thanksgiving food re-dos for the all that leftover turkey, potatoes, cranberry sauce and more foods that are sure to stuff up your fridge:

- 1. Cranberry Sauce Oatmeal.** Blatner likes to swirl leftover cranberry sauce into oatmeal and top it with chopped pecans.
- 2. Rice and Beans.** “You can make a lovely pilaf if you combine a green bean/almond-type dish with freshly cooked brown basmati rice,” Katzen says. She adds “Extra almonds make it even lovelier!”
- 3. Turkey Pizza Pie.** To create a Thai turkey pizza, Newgent tosses bite-size turkey pieces with Asian satay sauce and arranges it on top of a pizza crust with mozzarella cheese. After baking it, she sprinkles it with scallion, grated carrot and fresh cilantro.
- 4. Fried Potatoes.** Katzen takes mashed potatoes and fries them in a little bit of olive oil, some well-done onions, and rosemary. She likes to serve the potatoes alongside eggs at breakfast time, or as a ‘breakfast for dinner’ meal.

**5. Stuffing & Roasted Veggie Frittata.** For brunch or a light lunch, Blatner likes to make an egg frittata with chopped stuffing & roasted vegetables.

**6. Baked Stuffing Cakes.** Newgent creates savory stuffing-cakes by pressing leftover stuffing into cups of a cupcake tin. She recommends baking them until crisped and browned, yet still moist on the inside. Then she tops each with a poached egg or garnishes them with a teaspoon of cranberry sauce.

**7. Mashed Potato & Kale Skillet Patties.** In a skillet, Blatner sautés chopped kale in olive oil with garlic and crushed red pepper flakes. She then stirs kale into leftover mashed potatoes and forms small patties with the mixture. Then she browns the patties in the same skillet brushed with oil for about 5 minutes on each side, until warm and golden. “These go great with eggs in the morning or with leftover sliced turkey, grilled salmon or a baked chicken breast for lunch or dinner,” says Jackson Blatner.

**8. A Sweet, Saucy Side.** Katzen recommends mixing leftover cranberry sauce & sweet potatoes for a scrumptious next day side dish.

**9. Pleasing Pass-Arounds.** Newgent likes to turn turkey into delightful hors d’oeuvres, like creamy herbed or curry turkey salad that can be served in baked wonton cups or atop toasts as bruschetta.

**10. Mashed Potato Soup.** To make a delicious soup, Newgent whisks mashed potatoes into a flavorful simmering broth along with some rosemary. She then sprinkles it with some cheese of choice.

*What’s your favorite dish to make with leftovers?*



Elisa Zied is a highly acclaimed nutritionist, former spokesperson of the American Dietetic Association, and author of several books including her newest Nutrition At Your Fingertips. Learn more at [elisazied.com](http://elisazied.com).

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