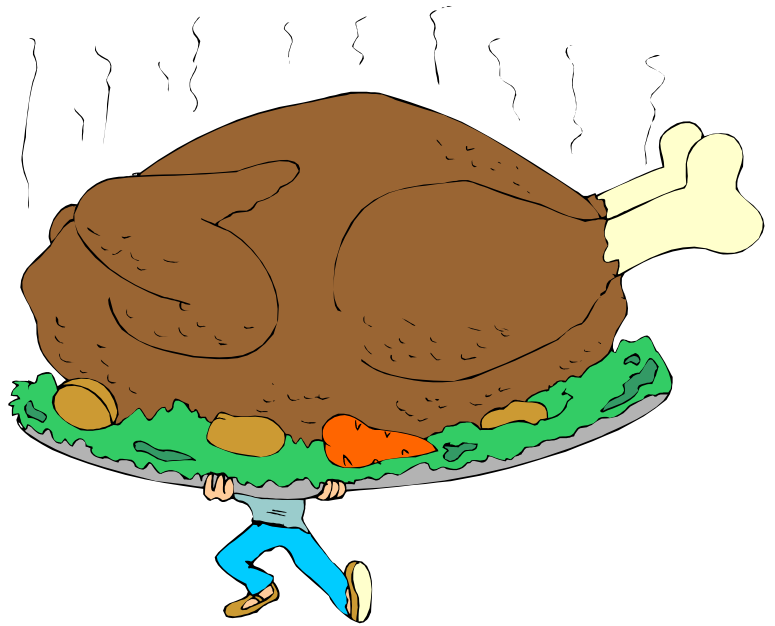


# What to do with all that leftover **TURKEY**



Most of us have with oodles of left over turkey and fixings from Thanksgiving dinner. Here are a few ways to use up those Thanksgiving leftovers.

## Almond Turkey Salad

2 c. chopped, cooked turkey or chicken  
1 c. sliced celery  
½ c. raisins or craisins (dried cranberries)  
1/3 c. slivered almonds, toasted  
½ c. low-fat mayonnaise or miracle whip  
2 Tbsp. frozen orange juice concentrate, thawed  
½ tsp. garlic powder  
¼ tsp. pepper  
¼ tsp. ground ginger  
Lettuce  
Tomato

In a large bowl, stir together meat, celery, raisins and almonds. Add remaining ingredients. Mix well. Refrigerate. Line 4 serving plates with lettuce leaves and tomato slices. Top with chicken salad.

*\*This also makes a great sandwich filling in pita bread, a wheat tortilla or with whole wheat crackers.*

## Party Turkey Tetrazzini

½ c chopped onion  
1 ½ c diced cooked turkey breast  
1 (10 ¾-ounce) can Campbell's Healthy Request Cream of Mushroom Soup  
¾ cup Kraft shredded reduced-fat Cheddar cheese  
2 c cooked spaghetti  
2 T canned chopped pimiento  
2 T chopped fresh parsley  
1/8 t black pepper

In a large skillet sprayed with butter-flavored cooking spray, sauté onion and turkey until onion is tender. Blend in mushroom soup and Cheddar cheese. Cook over low heat until cheese is melted, stirring often. Add spaghetti, pimiento, parsley, and black pepper. Continue cooking until heated through.

Hints - 1 ½ c uncooked spaghetti usually makes about 2 c cooked. Break the spaghetti into about four-inch pieces before cooking.

*Nutrition Facts: Calories – 271, Protein – 29 g, Sodium – 515 mg*

## Chicken Medallions with Cranberry Glaze

4 boneless, skinless, single chicken breasts  
Handful all-purpose flour  
2 tablespoons vegetable oil  
Black pepper  
1-cup chicken stock  
1-cup port wine  
1/4 cup cranberry sauce  
1/3-cup fresh or frozen cranberries

Cut each chicken breast into four diagonal slices. Pound each slice into a thin oval shape. Toss the chicken in flour; shake away any excess fat. Heat the oil in a frying pan, add the chicken pieces in two batches, sprinkle with black pepper and cook over high heat until well browned and tender. Remove the chicken from the pan and keep warm. Drain any excess fat from the pan and then add the chicken stock and port and simmer, uncovered, until reduced to about 1 cup. Stir in the cranberry sauce and cranberries until heated through. Serve immediately with the chicken. Makes 4 servings.

*Nutrition Facts: Calories – 342, Protein – 37 g, Fat – 11 g, Saturated Fat – 2 g, Carbohydrate – 13 g, Cholesterol – 96 mg, Sodium – 589 mg, Fiber – <1 g*