



TUXEDO PASTA

Yield 6 servings

You'll need...

A perfect way to use leftover turkey or chicken

- 2 cups uncooked bow tie pasta
- 2 cups cubed cooked turkey
- 1 medium zucchini sliced
- 1 ½ cups fresh mushrooms
- ½ cup sweet red pepper
- 3 tbsp. butter, divided
- ¼ cup lemon juice
- 2 tbsp. white wine or chicken broth
- ¾ cup shredded parmesan cheese
- 3 tbsp. minced fresh basil or 1 tbsp. dried basil

To create...

- Cook the pasta according to the package directions. Meanwhile in a large skillet, saute the turkey, zucchini, mushrooms, and red pepper in 2 tbsp. butter for 4-5 minutes or until the vegetables are tender. Add the lemon juice and white wine, bring to a boil, reduce the heat; cook and stir for 2 minutes or until heated through.
- Drain the pasta, add to the skillet. Stir in the parmesan cheese, basil and remaining butter.

SPICED CRANBERRY SAUCE

Yield 2 cups

You'll need...

- 12 ounces fresh or frozen cranberries
- 1 ¾ cup sugar
- ½ cup water
- ½ tsp ground cinnamon
- ½ tsp ground allspice
- 1/8 tsp salt
- 1/8 tsp ground ginger
- 1/8 tsp ground cloves

To create...

- In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; simmer uncovered until the cranberries pop and the mixture is thickened, about 30 minutes. Cool. Transfer into serving bowl; cover and refrigerate until chilled.

HOLIDAY TOSSED SALAD

6-8 servings

You'll need...

- 8 cups mixed greens
- 2 medium apples diced
- ½ cup crumbled blue cheese
- 1/3 cup dried cranberries
- 1/3 cup coarsely chopped walnuts, toasted
- ¼ cup sliced green onions
- 2 tbsp. olive oil
- 2 tbsp. thawed frozen cranberry juice
- 1 tbsp. white wine vinegar
- Dash of salt and pepper to taste.

To create...

- In a large salad bowl, combine the salad greens, blue cheddar, dried cranberries, walnuts and green onions. In a small bowl whisk together the remaining ingredients. Pour over salad; toss gently to coat. Serve immediately.



Recipes provided
by
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