



# SIMPLE, FRESH FARM BOX MEALS

NOV 20, 2023

*Simple recipes so we can eat well & support local agriculture*

## Leftover Turkey Casserole with Broccoli & Stuffing

### YOU'LL NEED

- 1 1/3 C left over gravy OR 1 10.5 oz can cream of chicken soup
- 8oz sour cream OR Greek yogurt
- 3 C cooked turkey - diced
- Leftover stuffing OR 1 box prepared stuffing mix
- 2 C Broccoli
- Left over mashed potatoes & green beans - Optional
- Top with any of the following: Bread crumbs, fried onions/shallots, cheese, cranberry sauce, or gravy

### ALL YOU HAVE TO DO

- Preheat the oven to 350°F
- In a bowl, mix the chicken soup, sour cream/Greek yogurt & turkey OR 2 cups leftover gravy & turkey.
- Place the turkey mixture in a sprayed 8x11 casserole dish.
- Separate & boil broccoli for about 5 minutes, until tender.
- Drain water from broccoli well. Sprinkle warmed broccoli on top of turkey.
- Cover broccoli mixture with prepared stuffing. At this point if choosing to add, you can layer in your other left overs like mashed potatoes or green beans.
- Bake for 18 minutes.
- Remove from oven and top with your choice of topping - more gravy, cheese, breadcrumbs, etc...
- Bake for another 2-7 minutes depending on what your topping is.
- Remove from oven and devour immediately!

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## Roasted Maple Glazed Rainbow Carrots

### YOU'LL NEED

- 4 lbs rainbow carrots - peeled
- 4 tbs pure maple syrup
- 4 tbs olive oil
- 2 tbs grainy mustard (heaping tbs)
- 2 tbs low sodium soy sauce OR tamari
- 3-4 cloves garlic - minced
- Salt & pepper to taste
- Chopped pistachios, pomegranate, feta, & parsley for garnish

### ALL YOU HAVE TO DO

- Preheat the oven to 400°F
- Peel the carrots & chop off the tops if desired. I left part of the green bits on because I like the way it looks, but totally up to you!
- Add to a large baking dish or tray. If your carrots are big (mine were pretty thin so I kept them whole) slice them into strips.
- Whisk together all remaining ingredients in a small bowl.
- Pour the sauce over the carrots & toss w/your hands to evenly combine.
- Add to the oven & roast for 35-50 minutes, depending on the size of your carrots & how soft you like them. The longer you roast, the softer the inside will get.
- The thicker your carrots, the longer you'll need to roast them for. I roast until they are easily pierced w/a fork, but if you like more crunch, take them out before that point.
- Garnish w/ pomegranate, chopped parsley, crushed pistachios & feta. Delicious served w/hummus on the side or by themselves. Serve & enjoy!

*Thank you for supporting local!*