

Easy Turkey Leftover Parmesan



TIP: This very easy-to-make recipe uses leftover turkey and leftover oven roasted squash as the two foundational ingredients, but you can substitute either or both the turkey and oven roasted squash with any other meat or vegetable.

Preparation Time: 5-10 minutes depending on number and type of ingredient choices

Cooking Time: about 30 minutes

Needed

Cooking Spray

Leftover Turkey (or any other meat or vegetable)

Leftover Oven Roasted Squash (or any other vegetable)

Favorite Sliced, Shredded or Grated Cheese (I'm using a mix of shredded cheeses, but any cheese will work)

Grated Parmesan Cheese

Favorite Tomato Sauce

Baking Dish

Small Sharp (Paring) Knife

Cutting Board

Timer

Pot Holder or Folded Dish Towel



1. Place an oven rack in the middle of the oven, and preheat the oven to 350 degrees (180 degrees Celsius).



2. Either use a knife to cut or use your hands to shred **cooked turkey** into bite sized pieces.



or



3. Spray a baking dish with a light coat of cooking spray.



4. Cover the baking pan surface with an even layer of oven roasted squash (or any other vegetable) and top with an even layer of shredded cheese.



Top the cheese with a generous, even layer of cut or shredded turkey meat, another even layer of shredded cheese,...



...an even layer of grated Parmesan cheese, and a generous even layer of tomato sauce.



5. When the oven has warmed to 350 degrees (180 C), put the baking dish in the oven and set a timer for 30 minutes.



6. When the timer sounds, carefully remove the **cooked turkey leftover Parmesan** from the oven with a potholder or folded dish towel.



The **cooked turkey leftover Parmesan** is done when the **cheese** both on top and deeper inside the baking dish has melted about as shown below.



If, however, the **cheese** has not yet melted, keep cooking in the oven and checking for doneness at 5-10 minute intervals until what you have looks about as shown in the picture above.

7. Scoop the **cooked turkey leftover Parmesan** from the baking dish onto a plate with a spatula or big spoon and...



...serve warm.

