

Shepherd's Pie or Thanksgiving Leftovers

When I was a kid, folks called this meal "shepherd's pie," "hot dish" or "leftover casserole." Whatever the name, it's delicious and a great way to use up a bunch of leftovers. This recipe works fine with either plant-based Chick'n or leftover turkey.

If you made stock last night with the turkey carcass, take time now to remove and discard congealed fat, reheat, then strain and remove bones and skin etc. Store strained broth in fridge. (It can also be frozen.)

Preparation Time: 55 minutes - Serves: 4

Organize Your Ingredients!

Notes on Organizing

Organize ingredients on small plates or in bowls so they are easy to add to the recipe. Tonight, just set out all of your leftovers. There's not much prep involved here.

Shepherd's Pie

1 tsp. olive oil
2 C. leftover dressing

2-1/2 C. turkey gravy
or
2-1/2 C. mushroom brown gravy

1-1/2 C. leftover turkey meat
or
1 tsp. oil
18 pieces Chick'n Strips
1/4 C. white wine

2 C. mashed potatoes

Additional Items

leftover cranberries

leftover Brussels sprouts

Any other leftover items?
sweet potatoes, yams
vegetable dishes, etc.

Optional Green Side Salad

Leaf lettuce
Cucumber
Cherry Tomatoes
Shredded Carrot

Preheat Oven
To
350°

Let's Prepare, Cook, and Plate This!

Basic Assembly Instructions

There's little to prep tonight. If you ate plant-based on Thanksgiving, you'll need to brown and slice some Chick'n strips to layer into the dish. The rest of the meal is just warming stuff up.

I've added an optional green salad to the mix if you're so inclined.

Shepherd's Pie

1. Lightly oil a 9"X9" baking dish.
2. Spread a layer of dressing in the bottom and cover with 1/2 C. of gravy
3. Add a layer of turkey meat.
(If you ate plant-based last night, brown 18 pieces of Chick'n strips in 1 tsp. oil. Add 1/4 C. wine to browned strips and toss until wine cooks away. Let cool enough to handle and slice in half lengthwise. Then layer in over the dressing and gravy.)
4. Add another 1/2 C. leftover gravy.
5. Top off with a layer of mashed potatoes.
6. Save about 3/4 C. gravy for final serving of the meal.
7. Cover with foil and place in a 350° oven for 40 minutes.
8. Let the dish cool 15 minutes before serving.

Additional Items

1. Break out the leftover cranberries.
2. Warm leftover Brussel's Sprouts, yams, sweet potatoes? Whatever you've got. They all make good side dishes.
3. Make a small green side salad to finish the meal if you wish.

Plate the Meal

Once the shepherd's pie is cooled slightly, cut it into 4" squares and serve. Ladle a little extra warm gravy over each serving.

Add other leftover items like cranberries and vegetables to the plate.

If you made a green salad, serve it as a side.

What I've Learned from this Recipe

Sometimes the old-fashioned approach to throwing something together with leftovers is the simplest and most satisfying way to lay out another comfort-food meal.

Enjoy the remaining bounty!

Let us know what you think, and ask any questions you may have! chezdon@plate6.com