

# Leftover turkey bake recipe

All up up to 1 hour cooking time

## Ingredients

- 1 tablespoon of butter
- 2 leeks, halved and thinly sliced
- 100g of diced pancetta
- 150ml of white wine
- 200ml of chicken stock
- 400ml of crème fraîche
- 1 tablespoon of flour
- 1 tablespoon of wholegrain or dijon mustard
- A large handful of fresh sage, coarsely chopped
- A large handful of fresh parsley, coarsely chopped
- 100g of finely grated gruyere or cheddar cheese
- 250g of fresh breadcrumbs
- 2 tablespoons of olive oil
- Cooked pasta of your choice (optional)

## Method

1. Preheat your oven to 200°C/180°C fan.
2. Heat a large pan over medium heat, then add the butter. Once melted, add the pancetta and leeks. Stir frequently for 6–8 minutes until the leeks have softened and the pancetta starts to brown.
3. Add the white wine and chicken stock into the pan. Bring to the boil and let it simmer until the liquid has reduced by half.
4. Grab a large bowl and mix the crème fraîche, flour, mustard, sage, and half of the parsley. Add the cooled leeks and pancetta into the bowl, followed by the leftover turkey. If you're using cooked pasta, add it now. Mix everything together well.
5. Pour the mixture into a large oven-proof dish. Sprinkle the grated cheese evenly on top.
6. Combine the breadcrumbs with olive oil. Spread the breadcrumbs over the dish, covering the grated cheese. Finish it off by sprinkling the remaining parsley.
7. Bake the dish in the oven for 30 minutes or until the top is golden brown.



### TIP

Make the breadcrumbs using a food processor with fresh or stale crusty bread, like a ciabatta roll, for best results..