



10 Things to Do With Leftover Chicken and Poultry

You may give away this report.

It may not be sold or modified on any manner.

Disclaimer

Reasonable care has been taken to ensure that the information presented in this book is accurate. However, the reader should understand that the information provided does not constitute legal, medical or professional advice of any kind. No Liability: this product is supplied "as is" and without warranties. All warranties, express or implied, are hereby disclaimed. Use of this product constitutes acceptance of the "No Liability" policy. If you do not agree with this policy, you are not permitted to use or distribute this product. Neither the author, the publisher nor the distributor of this material shall be liable for any losses or damages whatsoever (including, without limitation, consequential loss or damage) directly or indirectly arising from the use of this product. Use at your own risk.

10 Things to Do With Leftover Chicken and Poultry

As meats go, chicken is one of the most versatile there is. You can bake it, fry it, grill it, slow cook it and put it into all sorts of dishes. It also goes well with just about any type of flavoring you like, from sweet to savory to spicy. Turkey can be used in many of the same ways as well.

Leftover poultry can easily be transformed into a whole new dish. It works best if it is baked or broiled and minimally seasoned, but you can find recipes that work well with almost any way that it is originally prepared. Here are ten ideas for leftover poultry that are anything but boring.

1. Leftover Turkey or Chicken Pie

Here is a great recipe to use up leftover turkey, and it makes a complete and nutritious meal all by itself...<http://momintelligence.com/2011/10/leftover-turkey-pie>. It's also a nice way to put leftover pie crust to good use. You probably have most of the ingredients you'll need on hand – the only fresh ingredients required are potatoes, carrots, celery and onion, and if you're a little short on any of these, it won't make too much of a difference. It will turn out great with chicken as well, and you could even substitute canned veggies in a pinch.

You can even make the recipe with leftover chicken instead if you wanted.



2. Chicken Noodle Soup

Chicken noodle soup is the quintessential comfort food, and it's even more wonderful when it's homemade. This recipe <http://momintelligence.com/2011/10/homemade-chicken-noodle-soup> is one recipe that you can adjust as needed or even make up as you go along. Finely

diced chicken, chicken broth and noodles are the key ingredients. Homemade broth is tastiest and healthiest, but store-bought will work just as well.





Carrots and celery are some of the most popular vegetable choices for homemade chicken soup, but you can use any veggies you like as long as they are finely chopped. Just simmer the vegetables in the broth for about 10 minutes, then add the chicken and uncooked noodles and simmer for 5 more minutes. Serve with a grilled cheese sandwich, corn muffins or crackers.

3. Chicken Salad

Chicken and turkey salads are great for lunch at home or to pack for school or work. You can throw this recipe together in no time with just a few ingredients. It's also easy to customize. Just add in some diced apples or grapes to add sweetness and crunch, some chopped pecans for protein and flavor, or a little buffalo sauce to add heat. Serve on bread or crackers.

For a traditional recipe, try this: <http://allrecipes.com/recipe/chicken-salad-3/>




Chicken Salad

★★★★★ [Read Reviews \(36\)](#)

[Pin it](#)

"Perfectly seasoned chicken salad with the added crunch of celery and onion makes classic sandwiches to enjoy for a simple supper, lunch or card party." — Campbell's Kitchen

READY IN
5 mins

Next Recipe
 **GO**
Cool Chicken 'n'
Pasta Salad
★★★★★

4. Turkey Subs

Turkey is on the menu at every sub shop, but why go out when you can make your own? Just slice up some turkey, pile it on a sub roll, and add your favorite toppings. You can keep it simple with lettuce, tomato and mayonnaise, dress it up with some mushrooms and Swiss cheese, or add ranch dressing and bell pepper strips for a little kick.

Try this recipe: <http://allrecipes.com/Recipe/Baked-Turkey-Hoagie/Detail.aspx> - for a delicious baked sandwich.



Baked Turkey Hoagie

READY IN **40** mins

★ ★ ★ ★ ★ Rate this recipe!

Pinit 2 **Tweet** 0 **+1** 0

"This hearty sandwich is great for a family dinner or for a casual get-together with friends. The outside of the bread gets crispy, and the filling is hot and melty good." — Progresso™ Recipe Starters™

Next Recipe



Alfredo Turkey Divan

★ ★ ★ ★ ★

5. Chicken Pizza

Chicken and pizza may not sound like a match made in heaven, but some people swear that it is. Barbecued chicken pizza is a popular dish at many restaurants, and it's easy to make with leftover chicken breasts. You could also substitute a garlic or buffalo sauce for regular pizza sauce. Serve with salad and cheese sticks. Try this recipe for something different:

<http://allrecipes.com/recipe/california-style-barbecue-chicken-pizza/>



California-Style Barbecue Chicken Pizza

READY IN **33** mins

★ ★ ★ ★ ★ Read Reviews (16)

Pinit 18 **Like** 4 **Tweet** 0 **+1** 0

"Barbecue sauce, chicken and bell peppers topped with lots of shredded Cheddar make a quick, California-style pizza for lunch, dinner, or a snack." — Kraft Natural Shredded Cheese

Next Recipe



Chicken Club Pizza

★ ★ ★ ★ ★

6. Chicken Fettuccine Alfredo

The recipe here <http://www.food.com/recipe/campbells-chicken-broccoli-alfredo-17449> looks fancy and tastes delicious, but it's a cinch to make, especially when the chicken is already cooked.

Recipe **Ratings & Reviews (20)** **Photos (1)**



Photo by ssej1078_1251510

1/1 Photo of Campbell's Chicken & Broccoli Alfredo

★ ★ ★ ★ ☆ Rate it! | Read 20 Reviews

Total Time: 20 mins
Prep Time: 10 mins
Cook Time: 10 mins

Or if you prefer, you can simply cook up some pasta and top with chopped chicken and store-bought Alfredo sauce. You could even make your own Alfredo sauce if you like.

7. Turkey Casserole

Casserole is something of a cliché, but it's a great dish for using all sorts of leftovers. This recipe here <http://allrecipes.com/Recipe/Thanksgiving-Leftover-Casserole> uses not only leftover turkey, but leftover mashed potatoes (making it perfect for the day after Thanksgiving). It works nicely when substituting chicken for the turkey as well.



5 Photos

Thanksgiving Leftover Casserole
★ ★ ★ ★ ☆ Read Reviews (171)

READY IN **1 1/4** hrs

"Turkey, mashed potatoes, cheese, a special sauce, and some little extras combine to make a tasty casserole for 'the day after.' Absolutely delicious way to use those tasty Thanksgiving leftovers."
— Sharon Pruitt

Next Recipe
 **GO**
After Thanksgiving Casserole
★ ★ ★ ★ ☆

Or if you're feeling adventurous, you can throw together whatever leftovers you have, add some shredded cheese and create your own casserole recipe.

8. Chicken Enchiladas

Enchiladas are an excellent dish for giving leftover meat a makeover. This simple recipe here <http://www.food.com/recipe/easy-enchiladas-beef-or-chicken-29884> is even quicker when the chicken (or substituted turkey) only has to be shredded. These enchiladas go well with refried beans and yellow or red rice.

Recipe **Ratings & Reviews (217)** **Photos (16)**




Photo by ms_bold

1/16 Photos of Easy Enchiladas (Beef or Chicken)

★ ★ ★ ★ ★ Rate it | Read 217 Reviews

Total Time: 45 mins
Prep Time: 25 mins
Cook Time: 20 mins

IBShirley's Note:
“ These easy enchiladas are my husband's favorite recipe of mine. Because of the many different options, it is very versatile. ”

9. Turkey Omelets

The omelet is a popular breakfast dish, but it's also great for brunch or even a change of pace at dinner. Try this recipe <http://allrecipes.com/recipe/turkey-filled-omelette/> from All Recipes that combines your leftover turkey with fresh veggies to create a dish that's sure to become a family favorite. Serve with wheat toast and turkey bacon for a low-fat yet filling meal.



1 Photo

Turkey Filled Omelette

★ ★ ★ ★ ★ Read Reviews (2)

Pint 13 Like 19 Tweet 0 +1 1

READY IN **20** mins

“Classic folded omelette using left-over roasted turkey and savory seasoning.” — chefblackhat

Next Recipe
Bacon Omelette Roll with Salsa
★ ★ ★ ★ ★

10. Turkey Curry

If you like curried dishes, this easy turkey curry at <http://allrecipes.com/recipe/easy-turkey-curry> will certainly put a smile on your face. It's made with ingredients you probably have on hand. Cook up some rice and steam some vegetables for a quick and easy dinner for the family or when unexpected guests drop by.



The screenshot shows a recipe card for "Easy Turkey Curry". On the left is a photo of the dish in a glass bowl. To the right of the photo, the recipe title "Easy Turkey Curry" is displayed with a 5-star rating and a link to "Read Reviews (66)". Below the title are social sharing buttons for Pinterest (9), Facebook Like (14), Twitter (0), and Google+ (+1, 0). A text box contains a quote: "Here is another of my Mom's old recipes. It is great for leftover turkey after the holidays, when you tire of turkey soups and sandwiches. Optional: if you want to show off, garnish with fresh parsley and side dishes of raisins, chutney, slivered almonds, hard cooked eggs, and both sweet and dill pickle spears." — BRNDIRT. In the top right corner, a "READY IN" badge indicates "1 hr". A "Next Recipe" section on the right features a thumbnail for "Easy Turkey Tetrazzini" with a 5-star rating and a "GO" button.

Add these recipes to your recipe box, or use them as a starting point to come up with your own unique dishes. You'll never grimace at the thought of leftover poultry again!

Cooking Info Products

please note – a commission would be paid to Free-Ebooks-Canada.com on any purchase

[Metabolic Cooking Fat Loss Cookbook](#) - 250 Fat Torching Recipes To Banish Your Boring Diet And Burn Fat Faster!

[Anabolic Cooking & Muscle Building Cookbook](#) -Complete Cookbook And Nutrition Guide For Bodybuilding & Fitness with Over 200 Muscle Building Recipes

[First Timers Cookbook](#) - Online Cooking Course That Will Change The Way Think About Cooking

[America's Favorite Restaurant Recipes](#) - Like You Never Seen Before! Now You Can Cook Dishes Like Pros! Superstar Chef Reveals Everything