

Turkey and Vegetable Stir-Fry:

Ingredients:

2 cups leftover turkey, shredded or diced
2 cups mixed vegetables (such as bell peppers, broccoli, carrots, snap peas)
2 cloves garlic, minced
1 tablespoon ginger, grated
3 tablespoons soy sauce
1 tablespoon oyster sauce
1 tablespoon sesame oil
1 tablespoon vegetable oil
Cooked rice or noodles for serving

Instructions:

- ◆ Shred or dice the leftover turkey.
- ◆ Cut the mixed vegetables into bite-sized pieces.
- ◆ Heat vegetable oil in a large pan or wok over medium-high heat.
- ◆ Add minced garlic and grated ginger to the hot oil. Sauté for about 1 minute until fragrant.
- ◆ Add the mixed vegetables to the pan and stir-fry for 3-5 minutes until they are slightly tender but still crisp.
- ◆ Add the leftover turkey to pan and stir-fry additional 2-3 minutes until the turkey is heated through.

Sauce it Up:

In small bowl, mix soy sauce, oyster sauce, and sesame oil. Pour the sauce over the turkey and vegetables in the pan. Stir to coat everything evenly.

Final Touch:

Continue to stir-fry for additional 2-3 minutes until sauce thickens slightly and coats the turkey and vegetables.

Serve:

Serve the turkey and vegetable stir-fry over cooked rice or noodles. Enjoy your quick and tasty leftover turkey stir-fry! Feel free to customize the vegetables and sauces based on your preferences.

