



## Leftover Turkey in Gravy

**30 mL (2 Tbsp) olive oil**  
**1 small onion, finely chopped**  
**455 g (1 lb) mushrooms, sliced**  
**55 g (¼ cup) unsalted butter**  
**45 mL (3 Tbsp) all-purpose flour or gluten-free flour**  
**500 mL (2 cups) chicken broth**  
**2 mL (½ tsp) sea salt,**  
**or to taste**  
**0.5 mL (⅛ tsp) ground**  
**black pepper, or to taste**  
**560 to 840 g (4 to 6 cups) leftover turkey meat, torn into bite-sized pieces**  
**15 mL (1 Tbsp) parsley,**  
**for garnish (optional)**

Heat olive oil in a large, non-stick pan over medium heat. Add onions and sauté until soft and golden, 4 to 5 minutes, stirring frequently. Add mushrooms to the pan and sauté until soft, 5 to 7 minutes, stirring frequently. Remove mushrooms and onions from the pan and set aside.

In the same hot pan, add butter. Once melted, whisk in flour. Cook, whisking continually, until roux is golden brown, 1½ to 2 minutes. Whisk in chicken broth. Bring to a simmer and season with salt and pepper to taste.

Add mushrooms and onions back to the pan.

Stir in turkey and heat until turkey is just heated through. Garnish with parsley, if desired. Makes 6 servings as a main course.

**Tip:** Try this recipe if your Thanksgiving turkey ends up dry or burnt.

Recipes and photos courtesy of Natasha Kravchuk ([natashaskitchen.com](http://natashaskitchen.com))