



# *Seconds*

RECIPE BOOK

Keep enjoying your holiday  
turkey and all the trimmings  
with these creative recipes!



# Holiday Crescent Wreath

Have all the ingredients from holiday meals sitting in your fridge?  
Put them to good use by baking this easy Holiday Crescent Wreath recipe!

**Total Time:** 5-10 minutes prep  
15-20 minutes cook

**Yield:** 8

**Calories per serving:** 211

## Ingredients:

- 1 (8-oz.) tube crescent rolls
- 1 cup leftover mashed potatoes
- 1 cup leftover stuffing
- 1 1/2 cup shredded leftover turkey
- 1 tbsp. melted butter
- Leftover cranberry sauce, warmed, for dipping
- Leftover gravy, warmed, for dipping

## Directions:

1. Preheat oven to 375°F.
2. On a baking sheet, arrange the crescent rolls in a circle on a baking sheet with triangle tips facing out.
3. Layer the mashed potatoes, stuffing and turkey on top of the dough.
4. Fold the triangle tips over the filling.
5. Brush crescent dough with melted butter.
6. Bake for 15-20 minutes, until golden.
7. Serve with two dipping options: cranberry sauce and gravy. Enjoy!

## Did you know?

Food waste in the United States is estimated at between 30 to 40 percent. That's billions of pounds of food that is wasted each year even while children, families, and seniors go hungry. In the wake of the pandemic and the overwhelming need, reducing waste is more important than ever.

You can be a vital part of the solution by:

- Purchasing only what you and your family will actually eat
- Organizing foods "first in, first used" in your refrigerator and cabinets
- Freeze foods that won't be used before expiration
- Save and eat leftover food (and make into yummy recipes!)
- Avoid clutter in your fridge, pantry, and freezer so you know what you have





# Turkey Salad Sandwiches



These quick and delicious turkey salad sandwiches will add some zing to your post-holiday turkey!

**Total Time:** 5-10 minutes

**Yield:** 4

**Calories per serving:** 382  
(342 with Greek yogurt)

## Ingredients:

- 1 cup chopped turkey
- 1 tbsp dried cranberries or cranberry sauce
- 2 tbsp mayonnaise  
(or 2 tbsp nonfat, plain Greek yogurt)
- 2 tbsp chopped pecans
- 4 lettuce leaves
- 8 slices of bread
- Salt and pepper, to taste

## Directions:

1. In a large bowl, combine turkey, dried cranberries (or cranberry sauce), mayonnaise (or yogurt) and pecans. Stir until combined. Season with salt and pepper.
2. Place bread on a plate, add lettuce, and scoop  $\frac{1}{4}$  of the mixture onto each sandwich. Enjoy!

## Did you know?

On average, the Wichita Falls Area Food Bank provides food for more than 11,000 individuals each week. So far this year, we have distributed 3,593,328 pounds of food to households needing assistance – many for the first time ever. The Wichita Falls Area Food Bank has a network of more than 180 partner hunger-relief agencies working together to feed children, families and seniors throughout our 12-county service area. Every donation you give helps provide nutritious meals for our neighbors facing hunger.



# Mashed Potato Gnocchi

This holiday meal staple gets a little twist to become a new family favorite!

**Total Time:** 25-30 minutes prep  
10-15 minutes cook

**Yield:** 6 cups  
(1 cup per serving)

**Calories per serving:** 427  
(not including sauce)

## Ingredients:

3 cups mashed potatoes  
2/3 cup shredded cheddar cheese  
2 tbsp chopped scallions  
1 egg, lightly beaten  
2-3 cups all-purpose flour

## Hint:

Make a spicy variation by swapping hatch chili peppers for scallions and using a Mexican cheese blend instead of cheddar.

## Directions:

1. In a large bowl, mix the potatoes, cheese, scallions, flour and 1 egg.
2. Add 2 cups of flour to mixture and stir well. Continue adding flour slowly until you reach a dough-like consistency (up to 1 additional cup of flour). Dough should be soft and not sticky.
3. Separate dough into 5-6 smaller sections to roll.
4. Roll dough into a long rope about ½ inch thick. Cut rope into ½ inch pieces.
5. Boil a pot of water. Boil gnocchi pieces into water for 2-3 minutes or until floating on top.
6. Drain, then serve with your favorite sauce, such as brown butter, pesto or marinara sauce.



## Did you know?

Children simply can't develop and grow at their best without good nutrition. Even short periods of time without enough food can hurt kids' health, development and well-being for years to come. One in four of the people served by the Wichita Falls Area Food Bank are children. That's why the Food Bank's PowerPak 4 Kids Back Pack Program, Kids Cafe and Mobile Pantries are truly critical across our community.



# Sausage & Stuffing Bites



Adding a little sausage makes stuffing taste as fresh as the day you first made it!

**Total Time:** 20 minutes prep  
15-18 minutes cook

**Yield:** 24 bites,  
depending on size,  
10 servings

**Calories per serving:** 319  
(not including sauce)

## Ingredients:

1 lb ground breakfast sausage  
2 1/2 - 3 cups stuffing  
2 eggs, beaten  
Cranberry sauce or gravy, warmed,  
for dipping

## Directions:

1. Preheat oven to 375°F.
2. Brown sausage in skillet over medium heat until no longer pink.
3. In a large bowl, mix together cooked sausage, stuffing, and eggs.
4. Scoop about 1-2 tbsp of mixture and form into round, bite-sized balls, then place on parchment lined baking sheet.
5. Bake for 15-18 minutes, depending on size of bites.
6. Heat cranberry sauce or gravy for dipping.



**Did you know a staggering 1 in 6 adults and 1 in 4 children face hunger every day in North Texas?**

There's a good chance that someone you know has gone hungry.

In addition to job loss and missed paychecks due to the pandemic, countless neighbors are also facing unexpected medical bills, rising cost of living and other obstacles that make keeping food on the table a challenge. Many are making tough choices, like whether to buy critical prescriptions, pay bills or eat. With the help of people like you, the Wichita Falls Area Food Bank works to make sure everyone has access to nutritious food, right where they are.