



Turkey Rice

Savannah · 30/09/2024



Prep Time

1 hr 45 mins

Difficult

Medium

Servings

4

Description

What ultimately sets a great holiday leftover dish apart from the rest The answer lots of flavor not a lot of ingredients and the ability to stand on its own rather than remind us of the meal it came from This turkey rice which is in fact a little more turkey than rice checks all the boxes and a fresh 3ingredient salsa adds the bright finishing touch

Ingredients

- - 1 cooked turkey leg - 1 cooked turkey thigh - ½ cooked turkey breast
- chopped - 4 cups chicken broth
- or more as needed - 1 yellow onion
- diced - ¾ cup uncooked white rice - 2 teaspoons kosher salt - 1 pinch freshly ground black pepper - 1 pinch cayenne pepper - 2 tablespoons minced green onions - 2 tablespoons minced red pepper - ¼ cup cilantro leaves
- minced

Instructions

1. Combine leftover turkey leg
2. thigh
3. and breast meat in a stockpot over high heat; add chicken broth and onion. Bring to a boil
4. reduce heat to medium-low
5. and cover. Simmer
6. flipping turkey pieces over halfway
7. until meat falls off the bone
8. about 1 hour. Transfer turkey pieces to a bowl and let cool until safe to handle. Meanwhile
9. bring broth to a boil and stir in rice. Season with black pepper
10. cayenne
11. and salt. Reduce heat to medium and let rice simmer until it starts to plump up
12. about 10 minutes. Pick turkey meat off the bone and chop into small pieces. Stir into the rice
13. adding more broth as needed. Cook over medium-low heat until rice reaches desired tenderness
14. 10 to 15 minutes. Smash green onions
15. red pepper
16. and cilantro together for the salsa. Taste and season turkey rice as desired
17. then scoop into serving bowls and top with salsa. Chef's Notes: Use any cooked turkey pieces you have. I ended up with about 14 ounces of picked meat. Substitute broth with chicken stock or turkey broth/stock if desired. I used medium-grain
18. but any rice will work. Use any red pepper
19. sweet or hot
20. that you like.