



Turkey Croquettes

Savannah · 30/09/2024



Prep Time

3 hrs

Difficult

Medium

Servings

3 hrs 50 mins

Description

This is a great recipe to use up leftover turkey or chicken. It does not taste anything like leftovers. You'll definitely need to double or triple the recipe for large groups as I can eat 2 croquettes easily.

Ingredients

- 2 slices bread
- or more as needed - 2 tablespoons butter - 3 tablespoons all-purpose flour - $\frac{1}{2}$ cup milk - $\frac{1}{2}$ cup chicken broth - 2 cups diced cooked turkey - 1 tablespoon chopped fresh parsley - $\frac{1}{4}$ teaspoon dried rosemary - salt and ground black pepper to taste - 1 egg
- beaten

Instructions

1. Place bread in a blender and blend until soft crumbs form. Place bread crumbs in a shallow bowl. Heat butter in a saucepan over medium heat until melted. Stir flour into melted butter until dissolved. Mix milk and broth into butter-flour mixture; cook and stir until mixture is thick
2. about 5 minutes. Remove saucepan from heat and cool mixture. Mix turkey
3. parsley
4. rosemary
5. salt
6. and pepper into cooled mixture. Form turkey mixture into balls. Place balls on a plate and refrigerate until chilled
7. at least 3 hours. Preheat oven to 350 degrees F (175 degrees C). Dip balls in the beaten egg
8. allowing excess to drip back into bowl. Press balls into bread crumbs until coated. Arrange balls on a baking sheet. Bake in the preheated oven until cooked through and browned
9. 25 to 30 minutes. Cook's Note Chicken can be substituted for the turkey
10. and dried parsley can be substituted for fresh. You can spice this up even more with thyme
11. sage
12. poultry seasoning
13. and onion powder. We like to make a bunch and freeze them for future meals.