

# Love your leftovers



## Turkey Bake

By Andrea Richardson, Alperton

### Ingredients

- 350g cooked turkey
- 50g butter
- 50g plain flour
- 600ml cold milk
- 4 tablespoon sherry
- 2 teaspoon wholegrain mustard (if liked)
- 100g grated cheddar cheese
- 50g split almonds
- Cut up leftover vegetables such as roast potatoes, broccoli and carrots in to cubes
- Add onions, leeks or garlic for extra flavour

### Method:

1. Preheat oven to 200C/Gas 6/fan oven 180C.
2. Use some of the butter to grease an ovenproof dish and lay the turkey around the dish.
3. Take the almonds and dry fry in a pan or lay on an oven tray and bake till golden brown.
4. To make the sauce, put the butter, flour and milk in a saucepan and gently bring to the boil. Then simmer, whisking all the time until the sauce is thick and smooth. Stir in sherry and mustard, season with pepper and salt to taste. Remove from the heat and stir in the cheese slowly to create a smooth sauce.
5. Pour the sauce over the turkey in the dish. Take the toasted almond flakes and sprinkle on top.
6. Bake for 25-35 minutes until the topping is golden and the sauce is bubbling.
7. Put the cubed vegetables into a dish, drizzling over a bit of olive oil and bake in the oven until heated through.