



## Leftover Turkey Cakes

### Ingredients

- 1 tbsp olive oil, divided
- 1 cup sweet onions, finely chopped
- 1 garlic clove, minced
- 2 cups chopped cooked leftover turkey
- 2 cups mashed and cooked sweet potatoes
- 1 cup whole rolled oats
- ½ cup organic shredded cheddar cheese
- 1/3 cup green onions, thinly sliced
- 1 tbsp fresh thyme (1 tsp dried)
- ¼ tsp sea salt
- ¼ tsp cracked black pepper

### Directions

Heat ½ olive oil in a large skillet over medium-high heat. Add onions and garlic; sauté for approximately 5 minutes or until tender.

In a large mixing bowl, add onions, garlic, turkey, sweet potatoes, oats, cheese, green onions, thyme, salt, and pepper. Combine until thoroughly mixed. Divide mixture into 4 or 5 equal portions and shape each into ¾ inch patties.

In the same skillet used to cook the onions and garlic, add remaining olive oil and heat over medium-high heat. Add patties to skillet; cook each side for approximately 4-5 minutes.

**TIPS:** This recipe also works FABULOUS with leftover chicken! You may substitute 2 cups sliced mushrooms for the sweet onions or add 1 cup sliced mushrooms in addition to sweet onions. The best way to create the patties is to wash your hands, roll up your sleeves and use your bare hands to shape mixture into desired number of patties. Eat by themselves, or serve on sprouted whole grain bread with Dijon mustard and your favorite toppings!



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