



## Maggie Donaldson's TURKEY TOMATO GRATIN

Serves 4

This is a really quick and tasty Boxing Day treat which uses up leftover turkey, and can be served with any leftover green veg. Make sure you have some crusty bread for dipping in the sauce too!

### Ingredients

- 400g jar passata or tomato pasta sauce
- 3 tablespoons double cream/ crème fraîche.
- Several thick slices of cooked turkey
- 2 chopped mixed peppers (or any colour you have)
- 250g sliced mushrooms
- 2 slices of stale bread (crusts cut off) for breadcrumbs
- Grated parmesan for topping
- 1tbsp olive oil

### Method

- 1 Mix the tomato passata or tinned tomatoes with the double cream or creme fraiche.
- 2 In a wide shallow dish, lay thick slices of leftover turkey.
- 3 Saute the peppers and mushrooms and layer on top of the turkey.
- 4 Pour over the creamy passata, top with breadcrumbs mixed with grated parmesan, and drizzle with a little olive oil.
- 5 Bake in a medium oven until the turkey is piping hot and the breadcrumbs are crisp and brown.

