

DAY AFTER THANKSGIVING TURKEY SOUP

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 12 cups

2 tablespoons olive oil
2 carrots, thinly sliced
2 celery stalks, thinly sliced
1 small onion, chopped
1 cup green beans
3 garlic cloves, finely chopped
3 tablespoons all-purpose flour
8 cups chicken stock
1 tablespoon chopped fresh rosemary
2 teaspoons kosher salt, plus more to taste
½ teaspoon dried thyme
½ teaspoon dried oregano
½ teaspoon ground black pepper
¾ cup uncooked orzo pasta
3 cups chopped cooked turkey
2 cups packed baby spinach leaves
¼ cup fresh lemon juice, optional
Ground black pepper to taste

Directions:

- Heat the oil in a large Dutch oven over medium-high heat
- Add the carrots, celery, onion, and green beans
- Cook 7 minutes or until vegetables begin to soften
- Add the garlic and cook 1 minute
- Stir in the flour
- Cook and stir constantly for 2 minutes
- Slowly stir in the stock, rosemary, salt, thyme, oregano, and black pepper and bring to a boil then stir in the orzo
- Reduce heat to medium so that the soup gently boils and cook for 8-10 minutes, until the orzo is tender
- Add the turkey, spinach, and lemon juice (if using)
- Cook for 1 more minute or until spinach wilts
- Season with more salt and pepper and serve immediately

DELICATA SQUASH SALAD WITH CRANBERRIES & FETA CHEESE WITH A BALSAMIC MAPLE DRESSING

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Ingredients:

Yields 6 servings

For the Salad:

2 medium delicata squash, washed
1 tablespoon olive oil
Kosher salt and freshly ground black pepper, to taste
2 tablespoons pure maple syrup
6 cups salad greens
1 avocado, sliced
½ cup candied pecans, roughly chopped
1/3 cup dried cranberries
¼ red onion, thinly sliced
1/3 crumbled feta or goat cheese

For the Dressing:

¼ cup olive oil
2 tablespoons balsamic vinegar
1 tablespoon lemon juice
2 teaspoons pure maple syrup
1 teaspoon Dijon mustard
1 small clove garlic, minced
Kosher salt and freshly ground black pepper

Directions:

- Preheat the oven to 425 degrees F
- Line a large baking sheet with aluminum foil
- With a sharp knife, cut the squash in half lengthwise
- Use a spoon to scoop out the seeds and cut the squash into ¼ inch thick slices
- Place the rounds on the prepared baking sheet and drizzle with olive oil
- Toss with your hands until well coated then season with salt and pepper
- Bake for 15 minutes and remove the pan from the oven
- With a spatula, flip the squash over and drizzle the squash evenly with the maple syrup

- Return the pan to the oven and bake for 10-15 more minutes or until the squash is tender and golden
- Remove from the oven and set aside
- In a small bowl or jar, whisk together the olive oil, balsamic vinegar, lemon juice, maple syrup, Dijon, garlic, salt, and pepper
- In a large bowl or on a large platter, combine the salad greens, avocado slices, candied pecans, dried cranberries, red onion, and cheese
- Top with room temperature delicata squash
- Drizzle with dressing and serve immediately

GRANDMA'S ROASTED SWEET POTATO PIE

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 1 9-inch pie

1 ½ cups canned sweet potatoes or 2-3 roasted, peeled, and pureed sweet potatoes
¾ cup sugar
2 large eggs
4 tablespoons butter, softened
¼ cup milk
1 teaspoon vanilla extract
¼ teaspoon ground cinnamon
¼ teaspoon ground nutmeg
Pinch of salt
1 unbaked 9-inch pie shell, store bought

Directions:

- Preheat the oven to 300 degrees F
- In the bowl of an electric mixer, combine the sweet potatoes and ½ cup of the sugar, as well as the eggs, butter, milk, vanilla, cinnamon, nutmeg, and salt
- Beat until thoroughly blended and smooth
- Pour the mixture into the pie shell and sprinkle with the remaining ¼ cup sugar
- Allow the pie to stand for 15 minutes before baking to allow the sugar to melt
- Bake until a toothpick inserted in the center comes out clean, about 1 hour
- Cool before serving