Thanksgiving Leftovers Dinner Plan

myDinnerPlan

Four easy dinners, Friday to Monday, from one turkey. Print it, stick it on the fridge.

FRIDAY

Turkey Enchiladas Verdes

Based on: Baked Chicken Enchiladas Verdes with Monterey Jack (50 min | 6 servings)
mydinnerplan.com/recipes/741

Leftover swap: Uses 3 cups cooked chicken: use 3 cups shredded leftover turkey instead.

Who's home: _____ Notes: _____

SATURDAY

Turkey Pot Pie Soup

Based on: Instant Pot Chicken Pot Pie Soup with Biscuit Croutons (45 min | 6 servings)
mydinnerplan.com/recipes/736

Leftover swap: Skip the raw chicken; stir in diced turkey at the end just to heat through.

Who's home: _____ Notes: _____

SUNDAY

Turkey Wild Rice Soup

Based on: Creamy Wild Rice and Mushroom Soup (1 hr | 6 servings)
mydinnerplan.com/recipes/715

Leftover swap: Stir in about 2 cups chopped turkey for the last few minutes.

Who's home: _____ Notes: _____

MONDAY

Lemon Turkey Orzo Soup

Based on: Lemon Chicken Orzo Soup with Spinach (40 min | 6 servings)
mydinnerplan.com/recipes/649

Leftover swap: Swap the chicken breast for turkey you froze on Friday (thaw in the fridge overnight).

Who's home: _____ Notes: _____

Leftover game plan

- Thursday night: pull the meat off the bones and refrigerate it within 2 hours of serving.
- USDA guidance: eat refrigerated leftovers within 3 to 4 days, or freeze them.
- So on Friday, freeze the portion for Monday (about 2 cups) and label it with the date.
- Reheat leftovers to 165°F. Soups: bring to a boil.
- Shopping: open each recipe link, check its ingredient list against your pantry, and buy only what is missing (skip the chicken: the turkey covers it).

Plan the week after the holiday on a calendar your whole house can see: create a free account at mydinnerplan.com

Free Starter account: no credit card, up to 7 upcoming dinners. Planning software only; you shop and cook your way.