

# Turkey Roll Ups



In my house there is always leftover turkey on Thanksgiving. Not for the reason you are thinking...I make a delicious turkey. Mainly because my husband does the Thanksgiving food shopping and he comes home with either a whopping 25 pounder or two 18-20 pounders. Yes, he's crazy about turkey! However, this does create a dilemma about a

week down the road. We're all sick of turkey and stuffing – now what? Well, these turkey roll ups were introduced to me by my mom, only she made them with chicken. But, guess what? They are just as yummy made out of leftover Thanksgiving turkey!

## Ingredients:

- 2 – 8oz. crescent rolls
- ¼ cup mayonnaise
- 8 oz. cream cheese
- 3 cups cooked turkey
- ½ cup chopped onion
- ½ cup chopped celery
- ¼ cup slivered almonds
- 2 tbsp. chopped pimento
- salt and pepper
- 1 can cream of celery soup
- ½ cup milk



## Instructions:



1 Mix all ingredients from mayonnaise through pimento in a medium bowl. Add salt and pepper to taste.

2 Flatten crescent rolls, keeping two triangles together to create rectangles. Press the perforation together to prevent the pocket from leaking. Divide mixture into 8 parts and spoon into the center of each rectangle. Fold up, press together and make a pocket!



3 Cook turkey pockets for 30 minutes at 350 degrees.

The aroma is wonderful as the turkey pockets bake. It is similar to bread baking, making your mouth water for the last 15 minutes. So, be ready to serve as soon as they come out of the oven!



4 Combine the can of celery soup and  $\frac{1}{2}$  cup milk. When steaming, spoon over turkey pockets and enjoy!



Tip:

My experience with this recipe is that I can actually use half the ingredients, (maybe I'm stingy?) and still get 8 large turkey pickets filled with turkey. If you really want to stretch your meals, using the amount of ingredients listed I'm sure you could easily make 12 or 16 pockets.

Also good to note, I like a lot of the soup mixture on mine so I have found that one can of soup covers only 4 pockets. So add cans of soup and milk accordingly! Just thought you'd want to know!

Shari