



### DINNER

MONDAY



#### TURKEY NOODLE SOUP

This simple Turkey Noodle Soup is great for using up leftover turkey! It's got classic egg noodles, carrots, celery, and onion in a herby broth!

**TIP:** If saving soup for later, cook noodles separately and add to each bowl when serving to prevent them from becoming mushy.

TUESDAY



#### SHEET PAN LASAGNA

Lasagna the easy way! Just mix all the components, spread it on a sheet pan, then top with creamy spinach ricotta sauce and cheese.

**Side dish ideas:** [Caesar Kale Salad](#), [Cheesy Garlic Bread](#)

WEDNESDAY



#### ONE POT CHICKEN AND RICE

Made with chicken breast, frozen veggies, and rice altogether in one pot with just 10 minutes of prep time.

**TIP:** Still have leftover turkey in the freezer? *I know I do!* Just swap the chicken for turkey!

THURSDAY



#### MUSHROOM BARLEY SOUP

Cooking down the mushrooms builds a rich base you won't even miss the meat! Plus, barley makes it so filling, you won't need a side.

**TIP:** Rinse your barley before cooking to remove dust and excess starch for a fluffier, cleaner texture.

FRIDAY



#### MARRY ME CHICKEN

Pan-seared chicken breasts simmered in a Parmesan and sun-dried tomato sauce for an easy one-pan dinner.

**Side dish ideas:** any pasta of choice, [Lemon Rice](#), [Mashed Potatoes](#)

### BREAKFAST

#### QUICHE



I've always considered quiche the best recipe for using up leftovers, especially after a holiday!

### SNACK/DESSERT

#### SNOWBALL COOKIES



The best buttery, nutty texture and sweet powdered sugar coating. A must-try for cookie lovers!