



Smoky Leftover Turkey Sliders

Perfect for a party, serve these up as part of an informal spread at any Boxing Day soiree

Serves: 4

Prepare: 10 Minutes

Cook: 15 Minutes

Difficulty: easy

Ingredients

For The Smoky Turkey

- [leftover turkey \(shredded\)](#)
- 1tbsp oil
- 1 small red onion, thinly sliced
- 1 large garlic clove, crushed
- 1tsp sweet smoked paprika
- 1/2tsp chipotle paste
- 1tbsp bbq sauce
- 1tbsp tomato paste
- 1/2tbsp maple syrup
- 250g-300g cooked turkey meat, shredded

To Serve

- 8-12 bread rolls/buns
- 100g leftover cheese, grated (we particularly like using smoked for this recipe)
- 50g red cabbage, shredded
- red chilli, optional
- lime wedges

Method

1. Heat the oil in a saucepan over a medium heat. Add the onion and fry for 4 - 5 minutes until it begins to soften. Add the garlic to the pan along with a pinch of sea salt and fry for a further minute
2. Once the onions are tender add the paprika, chipotle paste, bbq sauce, tomato puree and maple syrup to the pan. Stir all the ingredient together before pouring in 100ml water and stir again
3. Bring the sauce to simmer, turn down the heat to medium/low and allow to gently simmer for 5 - 6 minutes until the sauce has reduced and is thick and glossy
4. Stir through the shredded meat and allow to gently warm over a low heat for a couple of minutes, stirring continuously to ensure the meat doesn't stick
5. Remove the meat and sauce from the heat and set aside whilst you prepare the toppings
6. Place the bread rolls on a serving platter along with a bowl of grated cheese. Finely sliced the red cabbage to shred and also place in a bowl on the platter. Thinly slice the chilli and add to platter as an optional extra along with lime wedges
7. Finally spoon the meat into a bowl or straight into the rolls and place on the platter - serve straight to the table for guests to help themselves