
Turkey Croquettes with Mushroom-Rosemary Gravy

Rachael Ray

<https://www.rachaelray.com>

1 clove garlic, cracked from the skin
1/2 small onion
1 rib celery, chopped
1/4 small red bell pepper, chopped
1 cup cooked, chopped turkey meat (white and dark)
1 cup leftover mashed potatoes
1 egg
salt
pepper
2 teaspoons poultry seasoning
few sprigs parsley (leaves only)
1 cup Italian breadcrumbs
3 tablespoons butter
4 tablespoons extra-virgin olive oil
12 cremini mushrooms, thinly sliced
3 to 4 sprigs fresh rosemary, finely chopped
2 tablespoons all-purpose flour
3 cups chicken stock
1/2 cup grated Romano cheese (a couple of handfuls)

Place the garlic, onion, celery, and red bell pepper in a food processor. Pulse to chop finely. Add the turkey, potatoes, egg, salt, pepper, poultry seasoning and parsley leaves. Pulse to process and combine the mixture. Remove the bowl from the base and the blade from the bowl. In a medium mixing bowl, combine the turkey mixture with 3/4 cup of breadcrumbs.

Heat a small skillet over medium heat with two tablespoons of butter and one tablespoon of olive oil. When the butter melts, add the mushrooms. Cook until dark and tender, 5 to 6 minutes. Season the mushrooms with salt and pepper. Add the rosemary to the pan. Sprinkle the flour over the mushrooms. Cook for one minute. Whisk in the stock. Bring to a bubble over medium-low heat and thicken, 5 minutes.

Preheat a non-stick skillet with three tablespoons of olive oil over medium heat.

Use a conical or round ice cream scoop to form eight croquettes. Combine the cheese and remaining 1/4 cup of breadcrumbs on a plate. Coat the croquettes in cheese and breadcrumbs. Saute' in hot oil until deeply golden all over, 5 to 6 minutes for each batch. Remove and drain on paper towels.

Serve the croquettes with rosemary gravy poured down over them.

Turkey

Per Serving (excluding unknown items): 1033 Calories; 95g Fat (84.4% calories from fat); 13g Protein; 27g Carbohydrate; 4g Dietary Fiber; 305mg Cholesterol; 6903mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 18 Fat.