

## Giving Thanks Bowl

Total: 10 min  
Prep: 10 min  
Cook: 0 min  
Yield: 4 servings

### **Ingredients**

- 16 oz of leftover smoked or roasted turkey
- 1 recipe of blood orange massaged collards
- 1 recipe of roasted sweet potatoes
- 1 recipe of garlic roasted shaved brussel sprouts
- 1 recipe cornbread croutons
- 1 recipe of cranberry champagne vinaigrette
- blood orange segment wedges, optional garnish

### **Directions:**

1. Assemble the 4 bowls in layers starting with the collards and ending with the croutons.
2. Drizzle with cranberry champagne vinaigrette.
3. Garnish with segmented blood orange wedges if desired.

### **Nutrition:**

Thanksgiving Bowl Prepared (w/o dressing)  
571 calories, 29 g fat, 60 g carb (18 g sugar, 10 g fiber) 38 g protein, ~275 mg sodium



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