

## Turkey & New Potatoes with Black Garlic Dressing

By Chef Veera Gaul, Ph.D.



### Ingredients

1 ½ lbs baby new potatoes  
1 lb green beans (or asparagus), ends trimmed  
3 cups chopped cooked turkey or rotisserie chicken  
1 ½ cups peas (fresh or frozen)  
½ cup O&V [Black Garlic Sauce](#) (more to drizzle) \*  
1-2 tablespoons O&V [Unflavored EVOO](#) to drizzle \*  
Purple Basil or Sweet Basil leaves for garnish

### Preparation

Cook the baby new potatoes in boiling, well salted water for 10 minutes or until just tender. Drain, set aside to cool and then halve.

Trim and cut the beans/asparagus. Blanch the beans/asparagus along with the peas for two minutes in boiling salted water and then plunge into ice cold water to cool. Drain well.

Toss the cooked turkey with the vegetables, potatoes and Black Garlic Sauce. Place in a serving bowl and drizzle with additional sauce, the EVOO and garnish with the basil leaves.

Serve with crusty bread.

Serves 4

Total Time: 18 minutes

### Notes

\* The [Black Garlic Sauce](#) is an incredible, mildly sweet and tantalizing sauce available at most Oil & Vinegar stores. It is perfect in this recipe to change out the flavors of traditional Thanksgiving leftovers, but can easily be used as a finishing sauce on beef tenderloin, grilled portobello mushrooms, roasted potatoes, and so much more. There really is no substitute for this, but it is totally worth trying!

A nice quality [Unflavored EVOO](#) adds another layer of flavor to this dish – the quality and taste of the oil will shine through, so be sure to use an excellent EVOO.

Categories: Entrée, Poultry, Vegetarian Option, Gluten Free, Baby Potato, Green Beans, Asparagus, Leftover Turkey, Rotisserie Chicken, Unflavored EVOO, Black Garlic Sauce, Basil, Thanksgiving Remake, Finishing Sauce,