

Turkey Hachis Parmentier

Adapted from *On Rue Tatin* (blog)

Internet address:



- 1 tablespoon unsalted butter
- 1 tablespoon olive oil
- 1 large yellow onion, halved, very thinly sliced
- 3 cups cooked turkey, shredded
- 1/2 cup turkey gravy
- 1/3 cup heavy cream
- Fine sea salt and freshly ground black pepper
- 1/4 teaspoon ground bay leaf
- 2 cups mashed potatoes, left over, seasoned with milk, salt and pepper
- 1 cup Gruyere cheese, grated

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 4

Notes: Shred (rather than cube) the turkey meat to give a wonderful texture to the dish. Sprinkling Gruyere cheese on almost everything that goes in the oven is a French custom and is entirely optional, but the flavor will be SO enhanced with the cheese.

1. Melt the butter and oil in a medium-sized, heavy saucepan over medium heat. When it is heated, add the onions and stir so they are coated with the fat; cover, and cook until they are tender and translucent, about 15 minutes, stirring frequently so they don't stick. Season lightly with salt and pepper.
2. Preheat the oven to 425°F.
3. When the onions are cooked, transfer them to a medium-sized baking dish, and spread them evenly across the bottom. Top with the shredded turkey. Drizzle gravy and cream over all. Sprinkle just a little bit of cheese over the turkey.
4. Spread the potatoes over the turkey in an even layer. If the potatoes are cold, mash them gently in your fingers and drop pieces over the turkey, filling in the holes without mashing down the potatoes. It's okay if the top is craggy but it should be completely covered. Sprinkle evenly with the cheese, and bake in the center of the oven until the cheese and the potatoes are slightly golden, about 30 minutes. Remove from oven and serve.

Per Serving (excluding unknown items): 522 Calories; 31g Fat (53.0% calories from fat); 42g Protein; 18g Carbohydrate; 3g Dietary Fiber; 147mg Cholesterol; 591mg Sodium. Exchanges: 1 Grain(Starch); 5 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 4 Fat.