

Making it delicious

Turkey Vegetable Platter

THE
Open
Door

Ingredients

- 1 Acorn or carnival squash
- 2 yellow (summer) squash
- Grape tomatoes
- Baby carrots
- Snap peas
- Celery with leaves (optional)
- 1 small zucchini
- Toothpicks (about 100)
- 2 whole cloves
- Dips (Ranch, hummus, etc.)
- Additional vegies for dipping: cucumbers, peppers, broccoli, cauliflower, etc.



Inspiration (and the photo below) from Hidden Valley Ranch

Instructions

- Wash all the vegetables.
- Use toothpicks to secure one yellow squash to the acorn squash as the head and neck of the turkey.
- Cut the second yellow squash into sticks.
- Push toothpicks into the acorn squash in a row across the back of the “turkey” to secure the grape tomatoes.
- Continue, making rows of carrots, then snap peas, summer squash sticks, celery (with the leaves), if desired, and zucchini sticks.
- Use whole cloves for the eyes, and the tip of a carrot for a beak.
- Serve on a platter with dip and additional cut veggies.

