

Leftover Turkey Sandwiches with Stuffing Bread

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Servings: 4

*4 tablespoons butter
1 cup diced white onion
1/4 cup celery, diced
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh thyme
1 tablespoon chopped fresh rosemary
1 tablespoon chopped fresh sage
1 box (6 ounce) dry stuffing mix
1 cup chicken or turkey broth (hot)
coarse salt (to taste)
black pepper (to taste)
2 eggs, lightly beaten*

Preheat the oven to 350 degrees.

Spray a 9x13-inch baking sheet with nonstick cooking spray.

In a medium-sized skillet over medium heat, melt the butter. Add the onion and celery. Saute' for 8 minutes until soft. Add the parsley, thyme, rosemary and sage. Stir to combine.

In a large bowl, combine the stuffing mix with the chicken broth. Add the onion and celery mixture. Season with salt and pepper to taste. Stir in the eggs until combined. Spread the stuffing in the prepared pan.

Bake for 15 minutes. Cool for 30 minutes.

Refrigerate for at least two hours.

TO SERVE: Preheat the broiler to high.

Cut the stuffing into eight pieces. Place the pieces on a baking sheet. Broil for 1 minute on each side, until toasted.

Place one piece of the stuffing bread on a plate. Top each piece of the bread with mashed potatoes and one slice of turkey breast. Top with a slice of stuffing bread. Ladle gravy on top of the sandwich. Top each sandwich with cranberry sauce.

Serve with green bean casserole on the side.

This recipe uses warmed leftover turkey, mashed potatoes, brown gravy and green bean casserole together with cranberry sauce.

Per Serving (excluding unknown items): 142 Calories; 14g Fat (88.2% calories from fat); 3g Protein; 1g Carbohydrate; trace Dietary Fiber; 137mg Cholesterol; 159mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat.