



Warm Turkey Sandwich

Makes 4 servings

Stuffing Bread Ingredients

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

Warm Turkey Sandwich

8 slices turkey
2 cups mashed potatoes
1 cup turkey gravy
2 cups green bean casserole
1/2 cup cranberry sauce

Stuffing Bread

1. Preheat oven to 350°F. Spray a 9×13-inch baking sheet with non-stick cooking spray.
2. Heat butter in a medium sized skillet over medium heat until melted. Add onion and celery and sauté for 8 minutes, until soft. Add fresh herbs, and stir to combine.
3. Combine dry stuffing mix with chicken broth in a large bowl. Add onion and celery. Season with salt and pepper, as needed.
4. Stir in eggs until combined.
5. Spread stuffing in prepared 9×13-inch pan.
6. Bake for 15 minutes. Cool for 30 minutes. Refrigerate for at least 2 hours.

Warm Turkey Sandwich

1. Heat leftover mashed potatoes, turkey slices, gravy, and green bean casserole.
2. Preheat broiler to high. Cut stuffing bread into 8 pieces and place on a baking sheet. Broil for 1 minute on each side, until toasted.
3. Place 1 piece of stuffing bread on each plate. Top each piece of bread with 1/4 of the mashed potatoes and 1 slice of turkey breast. Top with remaining 4 slices of stuffing bread.
4. Ladle gravy on top of the sandwich.
5. Top each sandwich with cranberry sauce.
6. Serve with green bean casserole on the side.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. Recipe supplied by Disney.