

# Thanksgiving LEFTOVER RECIPE ROUNDUP

## WARM TURKEY SANDWICH

Remembered from EPCOT  
International Festival of the Holidays



## 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.*