

LEFTOVER STUFFING MUFFIN CUPS

SERVE: 12

TOTAL TIME: 40 MIN

INGREDIENTS

1/2 cup unsalted chicken stock
3 large eggs
6 cups cooked bread stuffing
3/4 cup cranberry sauce
3/4 cup turkey gravy
4 oz cooked skinless, boneless
turkey breast or chicken, shredded



DIRECTIONS

1. Preheat oven to 350 degrees.
2. Combine stock and eggs in a medium bowl. If stuffing is coarse, chop stuffing until the texture is very fine (do not use a food processor). Add stuffing to stock mixture; toss gently to coat. Divide stuffing mixture evenly among 12 muffin cups coated with cooking spray. Make a well in the center of each muffin, pressing stuffing firmly onto bottoms and up sides of the muffin cups. Fill muffin cups evenly with turkey.
3. Bake at 350°F for 30 to 35 minutes or until golden brown.
4. Top each muffin with about 1 tablespoon cranberry sauce and 1 tablespoon gravy.