



## Stuffing Muffins

Recipe By JASMIN QUEEN

SERVES: 4-6

### INGREDIENTS:

- 4 cups of leftover stuffing, *crumbled*
- 2 cups leftover turkey, *shredded*
- 1 cup leftover green beans
- 3 eggs, *whisked*
- ½ cup chicken stock
- 2 cups leftover mashed potatoes
- ½ cup leftover gravy
- ½ cup leftover cranberry sauce

### DIRECTIONS:

- 1. Preheat oven to 350°F. Grease muffin tin with cooking spray.
- 2. In a large bowl, combine the stuffing, turkey, green beans, eggs, and stock. Stir until combined.
- 3. Divide the mixture evenly into the 12 muffin cups. Bake the muffins for 30 minutes.
- 4. Heat the leftover mashed potatoes in the microwave until hot.
- 5. Top each muffin with about 3 tbsp. of mashed potatoes. Drizzle gravy on top.
- 6. Serve with cranberry sauce on the side.
- 7. Enjoy!

*Use any leftover vegetable, it does not have to be green beans.*

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