Stuffing Muffins with Turkey

Makes 8 servings

Ingredients:



- Cooking spray
- 3 cups prepared stuffing
- 1 1/2 cups chopped, cooked turkey
- 1 egg
- 1/2 cup shredded cheddar cheese
- 2 tablespoons prepared turkey gravy

Directions

1. Preheat oven to 375°F. Spray a muffin pan with cooking spray.
2. Place the prepared stuffing, turkey, egg, cheese, and gravy in a large bowl. Stir until combined.
3. Spoon the mixture evenly into the prepared muffin cups, pressing lightly.
4. Bake for 20–25 minutes, or until heated through and lightly browned.
5. Let stand for 5 minutes before removing from the pan.
6. Serve warm.

Cooking Tidbit

Allow the muffins to rest for about 5 minutes before removing them from the pan. They will firm up and come out more easily.