

Turkey, Stuffing, Gravy Panini

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Here's what you need:

3 or 4 strips of turkey breast, roasted and sliced thinly

1/2 cup stuffing

1/4 cup gravy, approximate

1/4 cup Swiss cheese, shredded

1 large flour tortilla, I used the large burrito size

In the microwave, re-heat the stuffing and gravy for about 30 - 45 seconds just to take the chill off.

I never re-heat the meat for a Panini because I think it sometimes changes the flavor so I just use it cold.

Pre-heat Panini press to 375 - 400 degrees.

If you don't have a Panini press you can use a hot skillet with another heavy pan on top to make the press.

Heat the tortilla directly on the gas burner for a few seconds, or if you've never done this, you can use a dry skillet or place it in a paper towel and microwave for about 10 seconds. It just needs to be nice and pliable.

Layer the turkey, then stuffing, then cheese and gravy. You may use as much or as little as you wish. The amounts I gave are just an approximate. You could also add any leftover cranberry sauce if you like that too.

Fold both ends in and roll up until it is sealed. Place seam side down on a pre-heated Panini press or hot skillet.

Close the press and cook for only about 2 - 3 minutes. If you are using a skillet, place the tortilla seam side down and place another pan on top with something heavy inside to weigh it down. Usually a 28oz can of anything will do the job. If using a skillet you will have to turn it over and cook the other side after about 1 - 1/2 - 2 minutes.

The Panini will have pretty brown lines when done.

Serves - one