

## **Holiday Leftover Meal Muffins**

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### TRADITIONAL MEAL MUFFIN

leftover stuffing  
leftover green bean casserole  
shredded cheddar cheese  
leftover roasted turkey  
leftover mashed potatoes  
gravy (leftover or new)

Spray a 12 count muffin tin. With your fingers take some leftover stuffing & press into each muffin space forming a stuffing crust (see top left picture). Now start filling each Meal Muffin with a few chunks of turkey, some leftover green bean casserole, some shredded cheese (saving some cheese to garnish the very top). Then I piped on the leftover mashed potatoes with a cookie press (but you may just form a heaping top with your fingers) and finally top with a little more shredded cheese (see picture below). Bake in a preheated 350 degree oven for 30 minutes (or until desired doneness is achieved)  
Gently take a dull knife and go around the entire circle of each meal muffin to release them from the pan and gently remove each one.

### GLUTEN FREE VERSION

#### crust

2 cups leftover mashed potatoes  
1 egg  
1 tablespoon finely chopped onions  
1/8 teaspoon ground cayenne pepper  
1/4 cup cornmeal

#### filling

leftover roasted turkey  
cheddar cheese  
cooked green beans  
more leftover mashed potatoes for the top

To make the potato crust - combine all ingredients (leftover mashed potatoes, egg, prepared onion, cornmeal & pepper - stir until combined. )

Spray a 12 count muffin tin. With your fingers take some prepared potato crust mixture from the step above & press into each muffin space forming a mashed potato crust. Now start filling each Meal Muffin with a few chunks of turkey, some cooked green beans, some shredded cheese (saving some cheese to garnish the very top). Then I piped on the leftover mashed potatoes with a cookie press (but you may just form a heaping top with your fingers) and finally top with a little more shredded cheese (see picture above).

Bake in a preheated 350 degree oven for 30 minutes (or until desired doneness is achieved)

Gently take a dull knife and go around the entire circle of each meal muffin to release them from the pan and gently remove each one.

Serve & ENJOY!

NOTE: I topped my traditional muffins with gravy & my husband topped his Gluten Free muffins with Gluten Free ranch dressing.

