



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Day-After Thanksgiving Stuffing and Turkey Breakfast Casserole**

**Serves 4**

#### **Ingredients**

5 eggs, beaten  
1/2 cup milk  
4 cups leftover stuffing  
2 cups leftover sides (sweet potato, brussel sprouts etc.)  
1 cup diced leftover turkey  
Kosher salt and freshly ground black pepper  
1 tablespoon butter  
Cranberry sauce for garnish

Adjust oven rack to middle position and preheat to 350°F. Whisk together eggs and milk, then add stuffing, sides, and turkey to egg mixture. Season with salt and pepper. Grease an 8- by 8-inch baking dish with butter and add the stuffing mixture. Bake until golden and puffed, about 30 minutes. Serve with cranberry sauce if desired.

***Credit: [seriouseats.com](http://seriouseats.com)***