

Disney Copycat Leftover Stuffing Waffles Recipe



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These Leftover Stuffing Waffles are a copycat of the version created by Disney. If you love Disney food recipes, this is a great one to use up holiday leftovers!

Prep Time
15 mins

Cook Time
10 mins

Course: lunch, Main Course Cuisine: American

Keyword: holiday turkey, stuffing, thanksgiving, thanksgiving leftovers, waffles

Servings: 6 servings Calories: 453kcal

Ingredients

- 1 pound turkey cooked and sliced
- 1 6- ounce box of stuffing mix
- 1 14- ounce can of cranberry sauce
- 1 4- ounce packet of instant mashed potatoes
- 1 .87- ounce packet Turkey Gravy
- 2 eggs beaten
- ¼ to ½ cup heavy whipping cream
- Vegetable oil

Instructions

1. Prepare stuffing mix, mashed potatoes and turkey gravy per package instructions.
2. Preheat waffle maker to medium high and brush vegetable oil on bottom and top plates. In a large bowl, combine stuffing, eggs and a ¼ cup cream. You want the texture to be spreadable and not to dry. If it isn't, add more cream and combine. Put even amounts of the stuffing mixture on each section of the waffle iron. Cook for 7-8 minutes or until waffles are golden and cooked through so they are easily removed from the waffle iron. waffle irons vary so the total number of waffles we depend on how much you make in each batch. A large waffle maker (6" – 8") will yield about 6 waffles.
3. Build your waffles. Put the waffle on the bottom, then add Turkey, potatoes, gravy and cranberries. You can heat the cranberries if you want. Serve!!

Notes

- As the name implies, absolutely use the leftovers from your turkey dinner for this recipe. We love these flavors all year round so we used packaged ingredients to make this a simple dish to prepare any time of year.

Nutrition

Serving: 1serving | Calories: 453kcal | Carbohydrates: 73g | Protein: 20g | Fat: 10g | Saturated Fat: 4g | Polyunsaturated Fat: 2g | Monounsaturated Fat: 3g | Trans Fat: 1g | Cholesterol: 107mg | Sodium: 635mg | Potassium: 507mg | Fiber: 3g | Sugar: 31g | Vitamin A: 288IU | Vitamin C: 21mg | Calcium: 62mg | Iron: 2mg

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