



Mashed Potato Waffles with Leftover Turkey & Gravy

Makes 4 servings

Ingredients:

½ cup milk
2 Tbsp vegetable oil
2 eggs
1 tsp salt
1 tsp pepper
3 cups mashed russet potatoes
2 Tbsp chives, chopped
1 cup sharp white cheddar, grated
½ cup flour
½ tsp baking powder
¼ tsp baking soda
Nonstick cooking spray
2 cups Kirkland Signature™ Oven Browned Turkey Breast, sliced (or chopped)
1½ cups turkey gravy
¼ cup parsley, chopped

Tools

Waffle iron

Instructions:

Preheat waffle iron. In a large bowl, whisk milk, oil, eggs, and salt and pepper. Add mashed potatoes, chives, and cheese. Mix well. In a small bowl, combine flour, baking powder and baking soda. Fold into potato mixture until evenly distributed.

Spray both sides of waffle iron with nonstick spray. Pour about ½ cup potato mixture onto waffle iron. Cook for 3 minutes, or until golden brown and crispy. Remove from waffle iron. Place in a preheated 250 F oven to keep warm. Repeat previous step with remaining batter. Heat turkey according to package directions. Top waffles with turkey. Heat gravy and pour on top of turkey. Garnish with parsley.

Tip: For additional flavor, substitute turkey stock for water when heating turkey.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**





Leftover Turkey Biscuit Sliders

Makes 6 to 8 servings

Ingredients:

2 cans refrigerated biscuit dough

1 lb Kirkland Signature™ Oven Browned Turkey Breast, thinly sliced

1 cup canned cranberry sauce

½ cup mayonnaise

8 havarti cheese slices

2 cups arugula

Instructions:

Bake biscuits according to package directions. Set aside to cool. Heat turkey according to package directions. In a small bowl, combine cranberry sauce and mayonnaise. Cut biscuits in half. Top with sliced turkey, cranberry mixture, cheese and arugula.

Tip: For additional flavor, substitute turkey stock for water when heating turkey.

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