

Thanksgiving Eggs Benedict

Prep time

10 mins

Cook time

15 mins

Total time

25 mins

This Eggs Benedict is made with Thanksgiving leftovers. Patties of stuffing are topped with turkey, cranberry sauce, a runny poached egg, and gravy.

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Serves: 3 servings

Ingredients

- 2 cups leftover stuffing
- 4 eggs
- ¼ cup breadcrumbs
- 1 tbsp olive oil
- salt and pepper to taste
- 8 oz roasted turkey
- ½ cup cranberry sauce
- ¼ cup gravy, warmed

Instructions

1. Fill a medium saucepan with a few inches of water for the poached eggs. Bring the water to a boil over high heat.
2. While the water is heating up, prepare the stuffing patties. In a medium mixing bowl, combine the stuffing with the breadcrumbs and one egg. Gently mix until just combined. Season with salt and pepper, to taste. Form the stuffing into three equal-sized patties and set aside.
3. Heat the olive oil in a skillet over medium heat. Place the patties into the skillet and cook until golden brown, about 3 to 4 minutes. Flip the patties over and continue cooking until the second side is golden brown and the stuffing is cooked through, about 3 to 4 minutes. Remove from heat and set aside.
4. Toss the turkey pieces into the skillet to warm the turkey, about 1 to 2 minutes. Once warmed through, remove from heat and set aside.
5. Poach the remaining three eggs by adding them to the boiling water, one at a time. Cook until the whites are set, but the yolk remains runny. Remove using a slotted spoon and set on a plate topped with paper towels to drain.
6. Assemble the eggs Benedict by topping each patty with one-third of the turkey, cranberry sauce, a poached egg, and drizzle with warm gravy. Serve immediately.

Recipe by That Oven Feelin' at <http://thatovenfeelin.com/thanksgiving-eggs-benedict/>

