



## Easy Thanksgiving Leftover Turkey Sliders

Makes 6 sliders

### Ingredients

- 2 ounces cream cheese, softened
- 3 tablespoons mashed sweet potatoes (prepared with brown sugar and spices)
- 6 plain dinner rolls
- 6 slices extra-sharp Cheddar cheese
- 1½ cups prepared stuffing
- 6 ounces sliced roasted turkey
- 2 tablespoons butter, melted
- 6 tablespoons whole berry cranberry sauce

### Directions

1. Preheat oven to 350°. Lightly grease an 11x8-inch baking dish.
2. In a small bowl, stir together cream cheese and sweet potatoes until smooth.
3. Cut each roll horizontally in half. On each bottom half, place 1 slice cheese (cut to fit roll). Divide stuffing into 6 portions (about ¼ cup each); pat each portion into a patty to fit roll, and place on top of cheese. Divide cream cheese mixture evenly among sliders (about 1 tablespoon each); top each with 1 ounce turkey. Cover with top halves of rolls, and place in prepared pan. Brush melted butter on top of sliders. Cover with foil.
4. Bake until heated through, 25 to 30 minutes. Top each slider with 1 tablespoon cranberry sauce. Serve immediately.

**Pro Tip:** *Customize this recipe with whatever leftovers you have on hand! Substitute mashed sweet potatoes with regular mashed potatoes, yams or butternut squash. Use the cheese of your choosing and your favorite roll.*

