

Leftover Thanksgiving Stuffing Waffles



SIZE

For 42

PREPARATION

20 min

DIFFICULTY



Level 1



DESCRIPTION

Unlike most waffle recipes, our recipe doesn't include flour milk OR eggs. All you need to make this post-thanksgiving treat is stuffing, cheese, and a waffle machine!

Ingredients

4 cups stuffing

1 cup gruyere cheese, grated (or any leftover hard cheese from your cheese board)

1 jar not just pasta sauce, blended

Process

1

While your waffle machine is preheating, in a large bowl, mix the stuffing with the cheese and form the mixture into 2 equal compact balls.

2

When your machine comes to temperature, mist with ample cooking spray, and place one ball in the center of the waffle machine. Pull the top down and firmly press to close the machine, ensuring that the stuffing mixture completely flattens. Once ready, carefully loosen the sides of the waffle, remove and place on a cutting board. Repeat with the other stuffing ball.

3

Once the waffles have cooled for about 5 minutes, cut each waffle into 8 equal pieces. Transfer to a platter and serve with blended **not just pasta sauce.**