

Shelly's Thanksgiving Leftover Breakfast Bake

From Shelly's kitchen: This is my favorite way to use Thanksgiving leftovers the next morning. Turkey and stuffing are the staples, but the rest depends on what survived dinner. Add leftover veggies, cheese or whatever sounds good and make it your own.

Ingredients

- 2 cups prepared stuffing
- 1–1½ cups cooked turkey, chopped or shredded
- 6 large eggs
- ¼ cup heavy cream
- ½ cup shredded cheese
- Santa Maria's to taste
- Leftover cooked vegetables (optional)
- Leftover gravy for serving
- Olive oil spray

Instructions

- Preheat the oven to 350°F and lightly grease a glass baking dish with the olive oil spray.
- In a large bowl, combine the stuffing, turkey and any leftover vegetables you want to use.
- In a separate bowl, whisk together the eggs, milk and Santa Maria seasoning.
- Pour the egg mixture over the turkey and stuffing and mix until everything is evenly combined.
- Transfer the mixture to the prepared baking dish and spread it evenly.
- Top with shredded cheese, if desired. Feeding a mix of cheese lovers and non-cheese eaters? Divide the bake into sections and add cheese only where you want it.
- Bake until the eggs are completely set in the center and the top is lightly golden (the center should reach 160°F for an egg dish).
- While the bake finishes, warm the turkey gravy separately.
- Serve hot with the warm gravy on the side so everyone can top their portion however they like.

Shelly's Favorites

For the seasoning: Shelly uses Santa Maria seasoning on just about everything, and her favorite is **Spices Inc. Santa Maria Seasoning**.

For the gravy: Shelly is picky about gravy and doesn't usually eat it, but when she does, **Imagine Organic Roasted Turkey Flavored Gravy** is her go-to.

You can absolutely substitute your own favorite seasoning and turkey gravy.