Hot Open-Faced Turkey & Stuffing Waffle Melt with Gravy



Christmas Leftover Series | A Cozy Post-Holiday Comfort Meal

Turn leftover Christmas stuffing into something completely unexpected: crispy, savory waffles topped with tender turkey and warm brown gravy. Instead of reheating stuffing as a side dish, you'll press it into a waffle iron until the outside becomes golden and crunchy while the inside stays soft and flavorful. Add warm shredded turkey and generous spoonfuls of rich gravy, and you have a hearty open-faced meal that is perfect for a relaxed winter lunch or dinner.
Best of all, you can enjoy all the flavors of Christmas dinner in a completely new way!

Recipe at a Glance

- Servings: 4
- Prep Time: 15 minutes
- Cook Time: 15–25 minutes, depending on waffle iron and batches
- Total Time: 30–40 minutes
- Oven Temperature: 200°F (optional, for keeping waffles warm)
- Equipment: Waffle iron, large skillet, mixing bowl, spatula, measuring cups and spoons

YOU'LL NEED

For the Stuffing Waffles

- 3 cups cold leftover cooked herb stuffing
- 1 large egg, lightly beaten
- 1–2 tablespoons chicken or turkey broth, only if needed
- Cooking spray or melted butter, for greasing the waffle iron

For the Turkey and Gravy Topping

- 2 cups cooked leftover turkey breast, shredded or sliced
- 1½ cups leftover turkey or beef gravy
- Salt and freshly ground black pepper, to taste
- 2 tablespoons fresh parsley, chopped, for garnish

ALL YOU HAVE TO DO

1. Prepare the stuffing mixture

Preheat your waffle iron according to the manufacturer's instructions.
Place the cold leftover stuffing in a mixing bowl. Break up any large pieces, then add the beaten egg. Mix gently until the egg is evenly distributed and the stuffing holds together when pressed.
If the mixture feels too dry or crumbly, add chicken or turkey broth one tablespoon at a time. It should form a firm mound without becoming wet or soggy.

2. Cook the stuffing waffles

Generously grease both sides of the waffle iron with cooking spray or melted butter.
Spoon approximately ¾ cup of stuffing mixture into the center of the waffle iron, adjusting the amount to suit your appliance. Spread it gently without pushing it too close to the edges.
Close the lid gently. Do not force it shut, especially if using a Belgian waffle maker.
Cook for approximately 5–8 minutes, or until the waffle is deeply golden, crisp around the edges, and holds together when lifted.
Carefully remove it using a silicone or wooden utensil. Repeat with the remaining mixture to make approximately four waffles.

3. Keep the waffles warm

If preparing the waffles in batches, place the cooked waffles on a wire rack set over a baking sheet in a 200°F oven while you finish cooking the remaining portions.
Avoid stacking them, as trapped steam can soften the crispy surfaces.

4. Warm the leftover turkey

Place the cooked turkey in a skillet over medium-low heat. Add a splash of broth or gravy and stir gently until heated through.
If the turkey seems dry, add another small splash of liquid rather than cooking it for too long.

5. Heat the gravy

Warm the remaining gravy in a small saucepan or microwave-safe bowl, stirring occasionally. Heat until steaming hot.

6. Assemble the waffle melts

Place one stuffing waffle on each serving plate. Arrange a generous portion of warm turkey over the top.
Ladle hot gravy over the turkey and into the waffle pockets. Finish with freshly chopped parsley and a little black pepper.
Serve immediately with a knife and fork.

Before You Begin: Using Christmas Leftovers

This recipe uses cold, cooked herb stuffing, leftover roast turkey, and prepared gravy.
Remove any bones, skin, or excess fat from the turkey before shredding or slicing. If your stuffing is very dry, add a little broth to help it hold together. If it is already moist, you may not need any additional liquid.
No leftover turkey? Use freshly cooked turkey breast or rotisserie chicken. Store-bought turkey or chicken gravy is also a convenient alternative.

Flavor Profile, Pairings & Kitchen Notes

Flavor and Texture: Crispy, herb-seasoned stuffing creates a savory waffle base with a tender center. Warm turkey and rich gravy soak into the little waffle pockets, creating a delicious combination of crunchy, soft, and savory textures.

What to Serve With It:

- Leftover cranberry sauce for a sweet-tart contrast
- Steamed green beans
- Roasted Brussels sprouts
- A simple winter greens salad

Make-Ahead Tip: You can mix the stuffing and egg up to 1 day ahead and keep the mixture refrigerated in a covered container. Cook the waffles just before serving for the best crispness.

Storage: Refrigerate leftover cooked waffles and turkey separately in airtight containers within 2 hours of cooking. Use refrigerated leftovers within 3–4 days.
Reheating: Reheat the stuffing waffles in a toaster oven or a 375°F oven until hot and crisp. Warm the turkey and gravy separately until they reach 165°F, then assemble just before serving.

Easy Substitutions:

- **No leftover turkey?** Use cooked rotisserie chicken, leftover sliced ham, or roast beef.
- **No turkey gravy?** Use chicken gravy or beef gravy.
- **Want a potato version?** Use thick leftover mashed potatoes mixed with egg and a little flour to make savory potato waffles. This requires a separate adjustment to the base mixture.
- **Extra flavor**: Add a little chopped fresh parsley, sage, or thyme to the stuffing mixture if it needs more seasoning.

Cook's Confidence Cue: The secret to sturdy stuffing waffles is a well-greased, fully preheated waffle iron and enough cooking time. Resist opening the lid too early. The waffle should release easily and hold its shape before you add the turkey and gravy.