Loaded Mashed Potato Waffles with Warm Turkey & Gravy



Christmas Leftover Series | Turn Christmas dinner leftovers into crispy, cheesy waffles with warm turkey and savory gravy.

Still have mashed potatoes, turkey, and gravy in the refrigerator after Christmas? Give them a delicious makeover with these savory potato waffles. A hot waffle iron transforms cold mashed potatoes into golden, crispy waffles with tender, creamy centers. Top them with warm shredded turkey, melted cheddar, and rich gravy for a comforting meal that works just as well for a lazy holiday brunch as it does for lunch or dinner.
No need to prepare waffle batter from scratch. A little egg and flour help bind the leftover mashed potatoes into a satisfying savory waffle.
Yield: 4 potato waffles
Prep Time: 5 minutes
Cook Time: 12–16 minutes (depending on waffle maker and batch size)
Total Time: Approximately 17–21 minutes
Equipment: Standard or Belgian waffle maker

YOU'LL NEED

Equipment

- Waffle maker
- Large mixing bowl
- Mixing spoon or spatula
- Measuring cups and spoons
- Pastry brush or cooking spray
- Small saucepan for warming gravy and turkey

Ingredients

For the Mashed Potato Waffles

- 2½ cups cold leftover mashed potatoes
- 1 large egg, lightly beaten
- ⅓ cup all-purpose flour
- ½ cup shredded sharp cheddar cheese
- 2 tablespoons thinly sliced fresh chives or green onions
- ¼ teaspoon garlic powder
- Kosher salt and freshly ground black pepper, to taste
- Cooking spray or melted butter, for greasing the waffle iron

For the Turkey & Gravy Topping

- 2 cups leftover cooked turkey, shredded or cut into small pieces
- 1 cup leftover turkey gravy
- ¼ cup extra shredded sharp cheddar cheese
- 1 tablespoon chopped fresh chives, for garnish
- Sour cream, for serving (optional)
- Leftover cranberry sauce, for serving (optional)

ALL YOU HAVE TO DO

1. Preheat the waffle maker.
Preheat your waffle maker to medium-high heat, following the manufacturer's instructions. Generously grease both cooking surfaces with cooking spray or melted butter to help prevent sticking.

2. Prepare the potato mixture.
In a large mixing bowl, combine the cold mashed potatoes, beaten egg, flour, shredded cheddar, chives, and garlic powder. Mix until everything is evenly combined and the mixture holds together. Season with salt and black pepper as needed. Remember that leftover mashed potatoes and cheddar may already contain salt.

3. Cook the potato waffles.
Scoop approximately ½–⅔ cup of the potato mixture into the center of the hot waffle maker, adjusting the amount to suit its size. Spread gently, leaving enough room for the mixture to expand. Close the lid and cook for approximately 5-6 minutes, or until the waffle is deeply golden and releases easily.
Avoid opening the waffle maker too early, as the potato mixture needs time to develop a firm crust.

4. Repeat with the remaining mixture.
Carefully lift each cooked waffle using a silicone spatula or another non-scratch utensil. Transfer to a plate or wire rack. Repeat with the remaining potato mixture, greasing the waffle maker between batches if needed.

5. Warm the turkey and gravy.
While the waffles cook, place the shredded turkey in a small saucepan with a splash of broth or water to keep it moist. Heat gently until steaming hot throughout. In a separate saucepan, warm the gravy, stirring occasionally. Do not let it become too thick; add a little broth if needed.

6. Assemble and serve.
Place one warm potato waffle on each plate. Add a generous portion of warm turkey, sprinkle with extra cheddar, and spoon hot gravy over the top. Finish with fresh chives and a dollop of sour cream, if desired. Serve immediately.

Before You Begin: Using Christmas Leftovers

Mashed potatoes: Use cold, refrigerated mashed potatoes left from Christmas dinner. They should be thick enough to hold their shape. If your potatoes are particularly loose or creamy, add 1–2 extra tablespoons of flour to help the mixture bind.
No leftover mashed potatoes? Peel and cut approximately 1½ pounds of potatoes into chunks. Boil in salted water until fork-tender, about 15–20 minutes. Drain thoroughly, mash until smooth, and allow to cool completely. Measure 2½ cups for this recipe. Avoid adding too much milk or butter; the potatoes should be thick rather than runny.
Turkey: Use leftover roasted Christmas turkey, with the skin and bones removed. Shred or chop it into small pieces.
No leftover turkey? Cook boneless turkey breast or thigh until the thickest part reaches 165°F. Rest briefly, shred, and use as directed. Rotisserie chicken is another convenient alternative.
Gravy: Warm leftover turkey gravy for the topping. If you don't have any, prepare a quick gravy using butter, flour, and turkey or chicken broth.

Flavor & Texture

- Potato waffles: Golden, crispy ridges with soft, creamy centers.
- Cheddar: Adds a savory, slightly sharp flavor.
- Turkey: Provides tender, hearty bites.
- Gravy: Brings everything together with a rich, comforting finish.
- Chives: Add a fresh, mild onion flavor.

Serving Suggestions

For a holiday brunch, serve each waffle with a sunny-side-up or fried egg.
For lunch or dinner, pair with:

- Sautéed Brussels sprouts
- Steamed green beans
- A crisp green salad
- Leftover cranberry sauce on the side for a sweet-tart contrast

Helpful Kitchen Tips

- Start with cold potatoes: Refrigerated mashed potatoes are easier to shape and help the mixture hold together.
- Check the consistency: The mixture should be thick and scoopable, not runny. Add a little extra flour if necessary.
- Grease the waffle iron well: Potato mixtures can stick more easily than traditional waffle batter.
- Don't overfill: Too much mixture can spill out of the waffle maker.
- Allow enough cooking time: Wait until the exterior is deeply golden and firm before lifting the waffle.
- Keep cooked waffles crisp: Place them on a wire rack in a 200°F oven while cooking the remaining batches. Avoid stacking them.

Easy Substitutions & Variations

- No cheddar? Use Monterey Jack or another good melting cheese.
- No chives? Use thinly sliced green onions.
- Gluten-free option: Use ⅓ cup gluten-free 1:1 baking flour. The texture may vary slightly.
- Extra smoky flavor: Add 2 tablespoons finely chopped cooked bacon to the potato mixture.
- Chicken version: Replace leftover turkey with cooked shredded chicken.
- Cranberry twist: Serve with a small spoonful of cranberry sauce alongside the waffles.
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Make-Ahead, Storage & Reheating

Make ahead: You can mix the potato waffle batter shortly before cooking. For the best texture, cook the waffles fresh rather than storing the uncooked mixture for an extended period.
Refrigeration: Cool cooked waffles promptly and refrigerate in an airtight container. Use within 3–4 days.
Freezing: Cool the cooked waffles completely. Freeze in a single layer on a baking sheet until firm, then transfer to a freezer-safe container or bag. For best quality, use within 2 months.
Reheating: Reheat refrigerated or frozen waffles in a toaster if they fit safely, or in a 400°F oven until hot and crisp. Frozen waffles may need additional time. Reheat turkey and gravy separately until steaming hot.
Food safety: Refrigerate perishable leftovers within 2 hours of cooking. Reheat turkey and other leftovers to 165°F. Do not leave the turkey and gravy at room temperature while preparing or serving the waffles

Cook's Confidence Cue

Your potato mixture should be thick enough to scoop without running. Let each waffle cook until the ridges are deeply golden and the surface feels firm. If it sticks when you try to lift it, give it another minute or two. A well-browned crust makes all the difference!

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