

the ELK'S COOKBOOK



TURKEY DINNER POCKETS

By Gabi Strickland Walker. Gabi is the creator and editor of Walker Mtn. Eats Facebook group, where she shares her delicious recipes which are tried-and-true tested on her husband, Gar, her girls, and her family, church family, and friends.



This was such a good quick dinner and everyone loved it! It's perfect for your left-over Thanksgiving turkey. It has all the great Thanksgiving flavors that you want on a plate, especially if you serve these with some mashed potatoes. The Pepper Jack cheese gives it a nice pop, which is great with these traditional flavors; however, if you aren't a big fan of all the pop, just use sliced Provolone, Mozzarella or even Colby Jack. This freezes well; just prepare as directed but do not bake. When ready to serve, just thaw and bake. 🍴



Recipe: **TURKEY DINNER POCKETS** *From the Kitchen of Gabi Strickland Walker*

INGREDIENTS

- 1 turkey gravy packet*
- 6-8 turkey slices - sliced thick
- 6 oz box Stove Top Chicken stuffing
- 6-16 slices of Pepper Jack Cheese (or your favorite)
- Green onion tops or fresh chopped chives - Optional for topping

***NOTE:** If you need gravy for mashed potatoes as a side, you will need to prepare an additional packet of gravy mix after using one for the turkey pockets.

DIRECTIONS

PREP 15-20 MIN • BAKE 350° FOR 30MIN

- STEP 1** Preheat oven 350; Spray a 9x13 baking dish with nonstick cooking spray and set aside. Prepare the turkey gravy mix per the directions on the packet. Set aside
- STEP 2** Prepare the Stove Top Stuffing as per the directions on the box. Set aside. Lay each turkey slice out and add 1-2 slices of cheese (depending on how big your turkey slices are);
- STEP 3** Add about ½ C (or more) of prepared stuffing and roll it up. You want the rolls stuffed well, but still able to roll. Follow the same procedure for all the slices and lay them in the prepared baking dish, edges down.
- STEP 4** Top each pocket with the prepared gravy, add a sprinkle of salt and pepper to taste.
- STEP 5** Bake for 30 minutes. Serve hot from the oven; sprinkle with green onions or chives, if desired.