

LEFTOVER TURKEY AND STUFFING FRITTATA

Preparation: **10** minutes | Cooking: **10** minutes | Servings: **4**

INGREDIENTS

1 cup potatoes, boiled and chopped
1/2 cup turkey, cooked and chopped
1/2 cup leftover stuffing
1/2 cup grated cheddar, Monterey jack or mozzarella
1/4 cup cream
2 tablespoons parsley, chopped
1 tablespoon olive oil
6 eggs, lightly beaten
1/2 onion, chopped
1/2 bell pepper, chopped
Salt
Pepper
Leftover vegetables (optional)



INSTRUCTIONS

Start by preheating your broiler. Next, heat oil in a large nonstick skillet over medium-high heat. Add the onions and peppers to your skillet, and cook for 3 minutes. After 3 minutes, stir in your potatoes and cook until they appear golden brown. After your potatoes have browned, begin adding in your leftover chopped turkey and toss to coat. In a separate mixing bowl, beat together the eggs and cream. You can season this mixture with salt and pepper to your preferred taste. Pour your egg mixture into the skillet, and stir in the chopped parsley. Top your mixture in skillet with your grated cheese, and brown under the broiler for approximately 2-3 minutes until the frittata puffs. Serve and enjoy!