



Day after Thanksgiving Stuffing Waffles

Makes 4 servings | Serving size: ¼ waffle, plus toppings

PREP TIME

5 min

COOK TIME

15 min

TOTAL TIME

20 min

These savory waffles are absolutely delicious, and you get to make good use of that leftover stuffing. I highly recommend making these with our Bacon Jalapeño Stuffing.

Ingredients

- 2 cups leftover stuffing (we recommend our Bacon Jalapeño Stuffing)
- 5 eggs, divided
- 1 cup spinach
- ½ avocado
- 1 Roma tomato
- Salt and pepper to taste



Directions

1. Heat and grease waffle iron (works best in Belgium style).
2. In a small bowl, mix together the stuffing and 1 egg. It works best if you mix with your hands.
3. Pour stuffing mixture into hot waffle iron and cook until crisp and cooked through.
4. While the waffle is cooking, make 4 eggs to your liking. I highly recommend a fried egg with a runny yolk.
5. Take ¼ of the waffle and top with spinach, 1 egg, ⅛ avocado, ¼ tomato, salt, and pepper.