

# Stuffed Spinach & Cheese Waffles



Ready in **1 hours 45 minutes**

Serves **6 people (approx. 12 mini waffles)**

## Ingredients

- 2 Cups prepared Stuffing Mix of choice (we love Stovetop)
- 6 Large Eggs
- 1 Pack of 8 frozen turkey sausages, thawed
- 1 ½ Cups Fresh Spinach
- 1 Scallion
- 1 Shallot
- 1 Serrano Pepper (optional to add spice)
- 1 Cup Shredded Cheese (we used a Monterey Jack blend)
- Cracked Black Pepper to taste

## Preparation

1. In a large bowl, dump your leftover stuffing, dressing, or whatever you call that yummy side dish served on Thanksgiving. Make sure to break up large clumps so that every bit is approximately the same size.
2. In a separate bowl, beat your eggs with a splash of milk or half and half. We want these waffles both *crispy and fluffy*. Set aside.
3. Roughly chop your spinach and add it to your stuffing bowl. Next, chop your scallion, shallot, and optional pepper. We want to almost mince these veggies the way you would a clove of garlic so that no bite is too overpowering. You could also add a clove of garlic, though we did not.
4. Dice up your thawed sausages. If you don't want to use sausage, bacon or even leftover turkey is a perfect alternative.
5. Add your minced veggies, sausage, and all of your cheese to the stuffing bowl, then pour on your beaten eggs. It is important that while mixing everything together, you **do not over-mix** to the point of creating gloop. Gloop will work fine, but the flavors will be a little indistinguishable.
6. Add a good scoop of the mixture to each of your mini waffle makers, or a few good scoops to your large waffle maker, and press down. These should be done by the time the light on the top of your waffle maker turns back on. Alternatively, let them cook a minute or two longer for a crispier outside.

### Notes, Tips & Tricks

Here is where you can get creative and use up some of those Thanksgiving leftovers. Too many green beans? Extra mushrooms? Unseasoned potatoes? It's your time to shine!

When using sausage patties, we found cutting into 16ths was a good size to get a little bit in every bite.

A heaping quarter cup worked perfect to scoop enough mixture into each waffle maker. A leveled third cup would work great too!

The reason we press down on the waffle maker after adding the mixture is because the eggs and stuffing are fluffy, and they do rise. By pressing down initially, you help to distribute the waffle out instead of up.

*Millennial*

