



## Leftover Turkey Sliders

**Prep: 10 minutes**

**Bake: 20 minutes • Serves: 6**

Nonstick cooking spray

- 1½ cups frozen sweet potato fries
- 2 teaspoons olive oil
- 2 cups sliced leftover or cooked turkey
- ¾ cup leftover Pear-Walnut Stuffing
- 12 wheat slider buns
- 3 slices Swiss cheese, quartered
- 2 cups spring mix lettuce
- ½ cup leftover Cranberry Chutney

**1.** Preheat oven to 375°. Spray rimmed baking pan with cooking spray. In medium bowl, toss fries with oil; spread on 1 side of prepared pan. Tear 2 (12 x 24-inch) sheets aluminum foil; enclose turkey and stuffing separately in foil. Place foil packets on pan opposite fries; bake 20 minutes or until fries are crisp, and turkey and stuffing are heated through.

**2.** Top bottom halves of buns with cheese, spring mix, chutney, turkey, stuffing, fries and top halves of buns.

*Approximate nutritional values per serving:*

*484 Calories, 18g Fat (4g Saturated), 63mg Cholesterol, 529mg Sodium, 55g Carbohydrates, 3g Fiber, 13g Sugars, 7g Added Sugars, 29g Protein*