

## Turkey Stuffing Balls: A Savory Way to Use Holiday Leftovers

Why You'll Love Turkey Stuffing Balls



**OVEN**  
**375°F**

**TIME**  
**20-25 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 2 cups mashed potatoes
- 2 cups stuffing
- 1 cup shredded turkey
- 1/2 cup grated Parmesan cheese
- 1 egg, beaten
- 1/4 cup bread crumbs

#### Instructions:

**Preheat the Oven:** Preheat your oven to 375°F (190°C). Line a baking sheet with parchment paper or lightly grease it.

**Mix the Ingredients:** In a large bowl, combine the mashed potatoes, stuffing, shredded turkey, Parmesan cheese, and beaten egg. Mix until the ingredients are well incorporated.

If the mixture feels too wet, add a tablespoon of bread crumbs at a time until it holds its shape.

**Shape the Balls:** Roll the mixture into golf-ball-sized portions and place them on the prepared baking sheet. Lightly roll each ball in the bread crumbs for a crispy coating.

**Bake:** Bake in the preheated oven for 20-25 minutes, or until the balls are golden brown and crispy on the outside.

**Serve:** Serve warm with your favorite gravy, cranberry sauce, or a side of greens. Enjoy as a snack, appetizer, or main dish!

**Tips for Perfect Turkey Stuffing Balls:**

Customize the Flavor: Add herbs like thyme, sage, or parsley for an extra burst of holiday flavor.

Make It Cheesy: Mix in shredded cheddar or mozzarella for a gooey center.

Fry for Extra Crispiness: If you prefer, fry the balls in a shallow pan with hot oil instead of baking them.

Why This Recipe is a Keeper:

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10. Why This Recipe is a Keeper: Turkey Stuffing Balls are the ultimate comfort food and a genius way to use leftovers. They're packed with all the flavors of the holidays, easy to customize, and perfect for feeding a

crowd. Whether you're making them fresh or pulling them from the freezer for a quick meal, this recipe is one you'll come back to time and time again.

11. Try this recipe from I : Wuv Cooking and share it with friends and family-it's a guaranteed hit!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/turkey-stuffing-balls-a-savory-way-to-use-holiday-leftovers/>