

Turkey Pockets with Stuffing and Gravy: An Easy Comfort Food Dinner

Turkey Pockets with Deli Turkey, Stuffing, and Gravy



TIME

25 to 30 min

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INGREDIENTS

1 to 1 1/2 pounds thick-sliced deli turkey, preferably honey maple
1 box Stove Top stuffing mix
Ingredients needed to prepare the stuffing, according to package directions
1 packet Knorr roasted turkey gravy mix
Ingredients needed to prepare the gravy, according to package directions
Mashed potatoes, for serving
Green bean casserole, for serving

DIRECTIONS

1. Preheat your oven to 350 degrees : Fahrenheit.
2. Prepare the : Stove Top stuffing according to the package instructions. Set it aside for a few minutes so it can firm up slightly and become easier to scoop.
3. Prepare the : Knorr roasted turkey gravy according to the package directions. Keep it warm on the stove so anyone who wants extra can spoon on more later.
4. Lay out the thick slices of deli turkey on a clean work surface. If the slices are smaller, overlap two slightly to create a larger base.
5. Spoon a portion of prepared stuffing onto each turkey slice.
6. Fold or roll the turkey around the stuffing to create little pockets. Place them seam-side down in a baking dish.
7. Spoon some of the warm gravy over the turkey pockets.
8. Bake for 25 to 30 minutes, or until everything is heated through and nice and hot.
9. Serve with mashed potatoes and green bean casserole, with extra gravy on the side.

SWAPS & NOTES

Ask the deli for thick slices of turkey.
Thin sandwich slices will tear too easily.

Honey maple turkey adds a slightly sweet note, but plain oven-roasted turkey also works well.

Homemade stuffing can be used instead of boxed stuffing if that is what you have.

TIPS FOR SUCCESS

The biggest key to this recipe is using thick turkey slices.

That gives the pockets enough structure to hold the stuffing without falling apart.

Another helpful tip is not to overfill them.

A moderate scoop of stuffing is enough to keep the pockets neat and easy to serve.

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