

# Savory Post-Turkey Day Turnover Recipe

## Ingredients:

Cranberry sauce  
Mashed potatoes  
Stuffing  
Turkey  
Gravy  
Water  
Egg  
Pie Dough\*

\*Make more pie dough than you will use in pies.  
Refrigerate until after Thanksgiving dinner.

Roll out pie dough on a lightly floured surface or parchment paper.  
Use a cookie cutter as a template to cut dough into 10-12 rectangles.  
Set aside half the rectangles, which will be used as the tops.

On 5-6 of the rectangles, place one tablespoon each of cranberry sauce, mashed potatoes and stuffing and flatten using the back of a spoon.  
Top with a few small pieces of turkey.

Using the rectangles you set aside earlier, place these on top of your ingredients and use a fork to press the edges of the dough together.  
Poke a few fork holes into the top of each pop tart for venting.

In a separate bowl, beat together one egg and a teaspoon of water.  
Brush the tops of the toaster pastries with this mixture.

Bake at 350 degrees for about half an hour or until golden brown.  
When you're ready to eat, top with leftover reheated gravy.

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