



Stuffing and Turkey Fritatta

by **Michael Symon**



A crispy stuffing crust meets fluffy eggs, tender turkey, and melty cheese. Fast, flexible, and deeply comforting.

Prep Time:
10 Minutes

Cook Time
15 Mins

Serves:
4-6 Servings

Level:
Beginner

Ingredients

- 2 cups leftover stuffing
- 1 cup cooked turkey, shredded or chopped
- 8 large eggs
- ½ cup milk or cream
- 1 cup shredded cheese
- 1 small onion or 2 scallions, chopped
- 1 tbsp butter or olive oil
- Salt & black pepper
- Optional: herbs, cranberry sauce

Instructions

Step 1

Preheat oven to 375°F.

Step 2

Heat butter/oil in an oven-safe skillet. Press stuffing into the pan to form a crust; crisp 3–4 minutes.

Step 3

Whisk eggs, milk, salt, pepper, herbs. Stir in turkey, cheese, and onion.

Step 4

Pour over stuffing; cook 3–4 minutes until edges firm.

Step 5

Transfer to oven and bake 10–12 minutes until puffed and golden.

Step 6

Rest a few minutes, slice, and serve.

Serving & Finishing

- Top with cranberry sauce or gravy if you're living right.