

# Leftover Turkey Bombs

Yield: 4 min  
Total Time: 42 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-bombs-recipe>

## Ingredients:

- 1 1/2 cups chicken stock warm, 110°-120°F
- 2 1/2 teaspoons active dry yeast 1 packet
- 2 tablespoons granulated sugar
- 4 cups all purpose flour + 1/4 more for dusting counter
- 1 teaspoon kosher salt tsp EACH, dried sage, dried parsley
- 1/2 teaspoon dried thyme
- 1 large egg
- 1 1/2 cups roasted turkey chopped
- 1 1/2 cups mashed potatoes leftovers
- 1/2 cup cranberry sauce
- 1 cup shredded Gruyere cheese
- 8 ounces cream cheese softened
- 1/4 teaspoon salt tsp EACH, pepper
- 1/4 teaspoon pepper

## Nutrition:

1. Calories: 870 calories
2. Carbohydrate: 135 grams
3. Cholesterol: 125 milligrams
4. Fat: 26 grams
5. Fiber: 6 grams
6. Protein: 23 grams
7. SaturatedFat: 14 grams
8. Sodium: 1340 milligrams
9. Sugar: 24 grams

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