

Stuffing-Mashed-Potato Cups



Ingredients:



- 1 (6-ounce) box turkey stuffing
- 1/4 cup [Hiland Dairy Butter](#)
- 3 cups mashed potatoes
- 1 cup turkey gravy
- 1 egg
- 2 1/2 cups [Hiland Dairy Colby Jack Cheese](#), shredded

Directions:

Preheat oven to 350 F.

Prepare stuffing according to package directions. Let cool. *Tip: Place stuffing in the refrigerator for about 15 minutes to speed up the cooling process.*

Once stuffing has cooled, add the egg and mix completely.



Grease the muffin tin. Press stuffing into each muffin cup and work it up the sides, forming a well.



Mix 2 cups of the cheese into the mashed potatoes.



Spoon a heaping tablespoon of gravy into the bottom of each stuffing cup.

Top each muffin cup with enough cheesy potatoes to form mounds.



Sprinkle extra cheese on top.



Bake 20 minutes until cheese is melted.