

Turkey Rosemary Sourdough Melt



Serves 2

Prep 5 mins

Cooking 10 mins

Easy

Ingredients

4 slices of sourdough bread or sliced Crosta Mollica
butter for spreading
4 slices of cooked turkey meat
sage & onion stuffing packet, made up
cranberry sauce
1 tbsp rosemary leaves, chopped finely
3-4 slices of Emmenthal or gruyere

1. Lightly butter one side of 2 slices of sourdough bread, and place butter-side down in a lightly greased, medium-hot, non-stick pan.
2. Carefully top with a few slices of leftover turkey, a little stuffing, a spoonful of cranberry sauce, a scattering of finely chopped rosemary leaves and a slice of gruyere, Emmenthal, or other melty cheese.
3. Butter two more slices of sourdough and put them on top of the filling butter-side up. Gently press them down with a spatula until the bottom slice turns golden.
4. Carefully turn them over and repeat until done.