

Leftover Bombs/Thanksgiving Pockets/Gobbler Stromboli...you chose the name!

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Points will vary depending on the ingredients/brands/homemade components you use. The dough will be 3 points, the insides will depend on you.

- 1/4 cup self rising flour
- 1/4 cup minus 1 Tbsp fat free plain Greek Yogurt
- 2 oz turkey
- 1-1 1/2 Tbsp stuffing
- 1 Tbsp gravy
- 1-1 1/2 Tbsp mashed potatoes
- 1 Tbsp cranberry sauce
- 1 egg, beaten
- extra gravy for dipping

1. Mix together flour and yogurt to form a dough. Roll out into a 5-6 inch circle on a piece of parchment that has been sprayed with non stick spray
2. On half of the circle, layer turkey, gravy, stuffing (I warm mine a bit), mashed potatoes, cranberry sauce

3. Using parchment paper to guide you, fold dough over to form a half circle. Fold edges over and pinch to seal.
4. Brush with beaten egg.
5. Air fry at 325 for 12 minutes (turning for the last 2) OR bake in oven at 400 for 12-15 minutes until golden brown. Serve with gravy for dipping