



Slow-Cooker Open-Face Turkey Dinner Sandwiches

 Dairy Free

READY IN



615 min.

SERVINGS



6

CALORIES



381 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- 2 pounds turkey breast tenderloins
- 0.5 teaspoon rubbed sage
- 24 ounces campbell's turkey gravy
- 28 ounces potatoes frozen home-style mashed
- 0.5 teaspoon poultry seasoning
- 1 teaspoon worcestershire sauce
- 6 slices sandwich bread white toasted

1 serving paprika

Equipment

slow cooker

cutting board

Directions

Place turkey in 3- to 4-quart slow cooker.

Sprinkle with sage. Top with

gravy.

Cover and cook on low heat setting 8 to 10 hours.

About 10 minutes before serving, cook mashed potatoes as directed on

package for 3 servings.

Remove turkey from cooker; place on cutting board.

Cut turkey into

1/4-inch slices. Stir poultry seasoning and Worcestershire sauce into

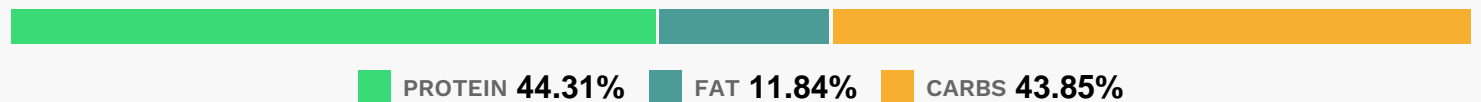
gravy in cooker.

Place 2 pieces turkey on each toast slice. Top with 1/4 cup mashed

potatoes. Spoon gravy over potatoes.

Sprinkle with paprika.

Nutrition Facts



Properties

Glycemic Index:28.92, Glycemic Load:25.7, Inflammation Score:-4, Nutrition Score:9.8021739513978%

Flavonoids

Kaempferol: 1.06mg, Kaempferol: 1.06mg, Kaempferol: 1.06mg, Kaempferol: 1.06mg Quercetin: 0.93mg, Quercetin: 0.93mg, Quercetin: 0.93mg, Quercetin: 0.93mg

Nutrients (% of daily need)

Calories: 381.24kcal (19.06%), Fat: 5g (7.69%), Saturated Fat: 1.88g (11.74%), Carbohydrates: 41.66g (13.89%), Net Carbohydrates: 38.04g (13.83%), Sugar: 4.42g (4.91%), Cholesterol: 67.49mg (22.5%), Sodium: 761.07mg (33.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 42.1g (84.21%), Vitamin C: 26.22mg (31.78%), Vitamin B6: 0.42mg (21.14%), Manganese: 0.37mg (18.37%), Potassium: 603.05mg (17.23%), Vitamin B1: 0.23mg (15.66%), Fiber: 3.62g (14.5%), Vitamin B3: 2.63mg (13.15%), Folate: 49.41µg (12.35%), Iron: 2.06mg (11.43%), Phosphorus: 105.6mg (10.56%), Magnesium: 38.31mg (9.58%), Copper: 0.18mg (8.99%), Selenium: 6.24µg (8.91%), Calcium: 72.26mg (7.23%), Vitamin B2: 0.11mg (6.36%), Vitamin B5: 0.53mg (5.34%), Zinc: 0.63mg (4.17%), Vitamin K: 4.33µg (4.12%), Vitamin A: 172.74IU (3.45%), Vitamin E: 0.17mg (1.13%)