



Slow-Cooker Open-Face Turkey Dinner Sandwiches

 Dairy Free

READY IN



615 min.

SERVINGS



6

CALORIES



386 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

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

☐ 1 teaspoon worcestershire sauce

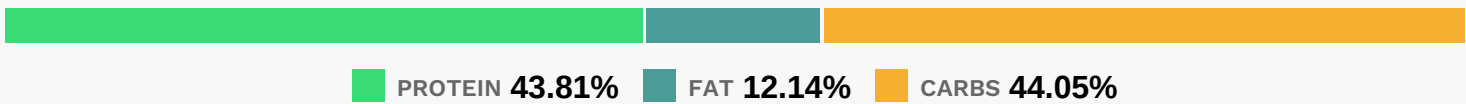
Equipment

- ☐ slow cooker
- ☐ cutting board

Directions

- ☐ Place turkey in 3- to 4-quart slow cooker.
- ☐ Sprinkle with sage. Top withgravy.
- ☐ Cover and cook on low heat setting 8 to 10 hours.
- ☐ About 10 minutes before serving, cook mashed potatoes as directed onpackage for 3 servings.
- ☐ Remove turkey from cooker; place on cutting board.
- ☐ Cut turkey into1/4-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 mashedpotatoes. Spoon gravy over potatoes.
- ☐ Sprinkle with paprika.

Nutrition Facts



Properties

Glycemic Index:28.92, Glycemic Load:25.74, Inflammation Score:-7, Nutrition Score:11.338260961616%

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: 385.94kcal (19.3%), Fat: 5.22g (8.02%), Saturated Fat: 1.91g (11.96%), Carbohydrates: 42.56g (14.19%), Net Carbohydrates: 38.35g (13.95%), Sugar: 4.6g (5.11%), Cholesterol: 67.49mg (22.5%), Sodium: 762.2mg (33.14%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 42.34g (84.68%), Vitamin C: 26.23mg (31.8%), Vitamin B6:

0.46mg (22.93%), Vitamin A: 993.64IU (19.87%), Manganese: 0.39mg (19.7%), Potassium: 641.05mg (18.32%), Fiber: 4.21g (16.82%), Vitamin B1: 0.24mg (16.03%), Vitamin B3: 2.8mg (13.99%), Iron: 2.41mg (13.38%), Folate: 50.23µg (12.56%), Phosphorus: 110.83mg (11.08%), Magnesium: 41.28mg (10.32%), Copper: 0.19mg (9.58%), Selenium: 6.34µg (9.06%), Calcium: 76.07mg (7.61%), Vitamin B2: 0.13mg (7.56%), Vitamin B5: 0.58mg (5.76%), Vitamin K: 5.66µg (5.4%), Zinc: 0.7mg (4.65%), Vitamin E: 0.65mg (4.36%)