



## the everyday thanksgiving sandwich;

1. (eh-ver-ee-dae thankz-gih-vihn'g sahd-wich) *noun*.  
Toasty bread stuffed with chicken, stuffing, green beans cranberry sauce, and brie.
2. Produces 2 Servings.
3. Preparation 15 mins.
4. Oven temperature set to --.

### Ingredients;

leftover chicken and stuffing	4 slices rustic sourdough bread
4 Tbsp. cranberry sauce	6 slices brie
Butter	

### Instructions;

1. In a microwave or oven, reheat the leftover chicken and stuffing. Alternatively, leave cold for a cold sandwich.
2. Butter both sides of each piece of bread, then add all four slices to a hot pan to begin toasting the first side.
3. Once one side of the bread is golden, flip and begin assembling sandwich.
4. On one half of each sandwich, layer cranberry sauce and stuffing. On the other half of each sandwich layer 3 slices of brie and the pulled or sliced chicken.
5. Allow to toast until the remaining side of the bread is lightly golden then construct the sandwiches by putting each half together.
6. Finish in oven or toaster oven if still needs heat/melted cheese. Cut in half and serve warm.