
Leftover Turkey Noodle Casserole

Kathryn Travers - Hudson's South Bend

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

6 ounces (3-1/2 cups) medium egg noodles
3 cups leftover turkey pieces
1/2 cup mayonnaise
1 cup sliced celery
1/3 cup chopped onion
1/4 cup green bell pepper, diced
1/4 cup chopped pimientos
1 teaspoon salt
1 can (10-3/4 ounce) cream of celery soup
1/2 cup milk
4 ounces (one cup) shredded sharp process cheese
1/2 cup slivered blanched almonds (optional), toasted

Preheat the oven to 425 degrees.

Cook the noodles in boiling salt water until tender. Drain.

In a large bowl, combine the noodles, turkey, mayonnaise, vegetables and salt.

In a small saucepan, blend the soup and milk. Heat through. Add the cheese. Heat and stir until the cheese melts. Add to the noodle mixture. Turn into a 1-1/2 quart casserole dish. Top with the almonds, if using.

Bake for about 30 minutes.

Yield: 6 to 8 servings

Turkey

Per Serving (excluding unknown items): 1003 Calories; 103g Fat (87.1% calories from fat); 9g Protein; 26g Carbohydrate; 4g Dietary Fiber; 70mg Cholesterol; 3873mg Sodium. Exchanges: 4 Vegetable; 1/2 Non-Fat Milk; 9 1/2 Fat.