

Turkey Casserole II

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Servings: 6

*4 cups leftover prepared stuffing,
divided*

*4 cups (one pound) leftover cooked
turkey, coarsely chopped*

3/4 cup mayonnaise

1/4 cup whole berry cranberry sauce

2 cups leftover mashed potatoes

*1 1/2 cups mozzarella cheese,
shredded*

Preparation Time: 15 minutes

Preheat the oven to 375 degrees.

Spray an eight-inch baking dish with nonstick cooking spray. Spoon two cups of stuffing into the dish. Top with the turkey.

In a bowl, combine 1/4 cup of the mayonnaise with the cranberry sauce. Evenly spread the mixture over the turkey.

In a large bowl, combine the remaining mayonnaise, potatoes and cheese. Evenly spread over the turkey layer. Top with the remaining two cups of stuffing.

Bake for 40 minutes or until heated through.

Let stand for 10 minutes before serving.
Garnish, if desired, with dried cranberries.

Per Serving (excluding unknown items): 287 Calories; 30g Fat (90.6% calories from fat); 6g Protein; 1g Carbohydrate; 0g Dietary Fiber; 35mg Cholesterol; 274mg Sodium. Exchanges: 1 Lean Meat; 3 Fat.