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# Turkey Divine

*Chris Erway - Hudson's Saginaw*

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

**1 large bunch broccoli, lightly steamed, cut in pieces**  
**1 pound turkey breast or tenderloin, cooked and cut up**  
**2 cups fresh mushrooms, sliced**  
**12 ounces (three cups) shredded medium-sharp cheddar cheese**  
**1 can (10-3/4 ounce) cream of chicken soup**  
**1 cup mayonnaise**  
**2 tablespoons fresh lemon juice**  
**1/4 teaspoon pepper**  
**1/2 cup Italian bread crumbs**

Preheat the oven to 350 degrees.

In a 13x9x2-inch casserole dish, layer the broccoli, turkey, mushrooms and cheese.

In a small bowl, combine the soup, mayonnaise, lemon juice and pepper. Spread over the layers in the casserole. Sprinkle with bread crumbs.

Bake for about 45 minutes or until golden brown.

## **Turkey**

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*Per Serving (excluding unknown items): 2129 Calories; 199g Fat (77.7% calories from fat); 36g Protein; 93g Carbohydrate; 23g Dietary Fiber; 87mg Cholesterol; 3997mg Sodium. Exchanges: 3 1/2 Grain(Starch); 7 1/2 Vegetable; 0 Fruit; 17 1/2 Fat.*