

# Turkey N Stuffing Bake

*Culinary Creations and Wonders - St Lucie Council of Catholic Women - 2009*

## **Servings: 4**

*1/2 cup butter or margarine*

*1 1/4 cups boiling water*

*3 1/2 cups seasoned stuffing crumbs (or 3 cups leftover stuffing substituted for butter, water and crumbs)*

*1 can (2.8 ounce) french fried onion rings*

*1 can (10-3/4 ounce) cream of celery soup*

*3/4 cup milk*

*1 package (10 ounce) frozen peas, thawed*

*1 1/2 cups (7 ounce) cooked turkey, cubed*

Preheat the oven to 350 degrees.

In a saucepan, combine the water and butter. Stir until the butter melts. Pour over the stuffing crumbs in a bowl. Toss lightly. Stir in 1/2 can of the French fried onions. Spoon the stuffing mix into a nine-inch (1-1/2 quart) shallow baking dish. Press the stuffing across the bottom and up the sides of the dish to form a shell.

In a bowl, combine the soup, milk, turkey and peas. Pour into the stuffing shell.

Bake, uncovered, for 30 minutes. Top with the remaining onions.

Bake, uncovered, for 5 minutes longer.

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Per Serving (excluding unknown items): 357 Calories; 29g Fat (71.8% calories from fat); 18g Protein; 7g Carbohydrate; 1g Dietary Fiber; 112mg Cholesterol; 553mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 5 Fat.