
Almond Turkey Bake

Carol Sulzdorf - Dayton's Rosedale Home Store

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

Servings: 4

1 tablespoon flour
4 ounces (one cup) shredded Cheddar cheese
1 tablespoon butter, melted
1/2 cup slivered almonds
3 cups cooked turkey, cut up
1 tablespoon lemon juice
1 cup salad dressing
1/2 teaspoon poultry seasoning
1/2 teaspoon salt
1/8 teaspoon pepper
pastry for a nine-inch one-crust pie
2 ounces (1/2 cup) shredded Cheddar cheese
1/2 cup slivered almonds
parsley (for garnish)
lemon twists (for garnish)

Preheat the oven to 400 degrees.

In a medium bowl, combine the flour and one cup of cheese. Stir in the butter and 1/2 cup of the slivered almonds. Add the turkey, lemon juice, salad dressing and seasonings. Mix well.

Roll out the pastry and fit into a nine-inch pie plate. Flute the edge. Fill the pastry shell with the turkey mixture. Top with the remaining cheese and almonds.

Bake for 30 to 35 minutes.

Garnish with parsley and lemon twists.

Turkey

Per Serving (excluding unknown items): 1107 Calories; 83g Fat (67.2% calories from fat); 81g Protein; 11g Carbohydrate; 3g Dietary Fiber; 265mg Cholesterol; 1425mg Sodium. Exchanges: 1/2 Grain(Starch); 11 Lean Meat; 0 Fruit; 11 1/2 Fat.