

Creamy Leftover Turkey Casserole

Unilever Corp

4 cups prepared Stuffing
4 cups cooked turkey, coarsely
chopped
3/4 cup Hellman's mayonnaise
1/4 cup whole berry cranberry sauce
2 cups leftover mashed potatoes
1 1/2 cups mozzarella cheese,
shredded
dried cranberries (for garnish)
(optional)

Preheat the oven to 350 degrees.

In an 8x8-inch baking dish, spread the turkey evenly on the bottom of the dish.

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

In a large bowl, combine the remaining 1/2 cup of mayonnaise, the mashed potatoes and cheese. Evenly spread the mixture over the turkey. Top with the stuffing.

Bake for 40 minutes or until heated through. Let stand for 10 minutes before serving.

If desired, garnish with dried cranberries.

Per Serving (excluding unknown items): 1494 Calories; 70g Fat (43.3% calories from fat); 201g Protein; 4g Carbohydrate; 0g Dietary Fiber; 578mg Cholesterol; 1098mg Sodium. Exchanges: 28 Lean Meat; 5 1/2 Fat.

Turkey

Per Serving Nutritional Analysis

| | |
|--------------------------------|-------|
| Calories (kcal): | 1494 |
| % Calories from Fat: | 43.3% |
| % Calories from Carbohydrates: | 1.2% |
| % Calories from Protein: | 55.5% |
| Total Fat (g): | 70g |
| Saturated Fat (g): | 36g |
| Monounsaturated Fat (g): | 18g |

| | |
|---------------------|--------|
| Vitamin B6 (mg): | 2.7mg |
| Vitamin B12 (mcg): | 3.3mcg |
| Thiamin B1 (mg): | .3mg |
| Riboflavin B2 (mg): | 1.5mg |
| Folacin (mcg): | 52mcg |
| Niacin (mg): | 31mg |
| Caffeine (mg): | 0mg |

| | |
|--------------------------|--------|
| Polyunsaturated Fat (g): | 9g |
| Cholesterol (mg): | 578mg |
| Carbohydrate (g): | 4g |
| Dietary Fiber (g): | 0g |
| Protein (g): | 201g |
| Sodium (mg): | 1098mg |
| Potassium (mg): | 1796mg |
| Calcium (mg): | 1118mg |
| Iron (mg): | 10mg |
| Zinc (mg): | 22mg |
| Vitamin C (mg): | 0mg |
| Vitamin A (i.u.): | 1538IU |
| Vitamin A (r.e.): | 461RE |

| | |
|-----------------|-----|
| Alcohol (kcal): | 0 |
| % Refuse: | 00% |

Food Exchanges

| | |
|----------------------|-------|
| Grain (Starch): | 0 |
| Lean Meat: | 28 |
| Vegetable: | 0 |
| Fruit: | 0 |
| Non-Fat Milk: | 0 |
| Fat: | 5 1/2 |
| Other Carbohydrates: | 0 |

Nutrition Facts

Amount Per Serving

| | | |
|----------|------|------------------------|
| Calories | 1494 | Calories from Fat: 647 |
|----------|------|------------------------|

% Daily Values*

| | | |
|----------------------------|--------|------|
| Total Fat | 70g | 107% |
| Saturated Fat | 36g | 178% |
| Cholesterol | 578mg | 193% |
| Sodium | 1098mg | 46% |
| Total Carbohydrates | 4g | 1% |
| Dietary Fiber | 0g | 0% |
| Protein | 201g | |
| Vitamin A | | 31% |
| Vitamin C | | 0% |
| Calcium | | 112% |
| Iron | | 57% |

* Percent Daily Values are based on a 2000 calorie diet.