

Leftover Turkey Casserole II

Sara F Patterson, Nancy F Holley & Cleo F Long
Three Sisters Cookbook - Alexander City, AL

Servings: 6

3 cups turkey (or chicken), diced
1 stick margarine, melted
1 package cornbread stuffing mix
1 can cream of chicken soup
1 can cream of mushroom soup
2 cups turkey or chicken broth
1 small jar pimientos

Preheat the oven to 350 degrees.

In a bowl, mix the stuffing and margarine. Place half in a greased two-quart casserole dish.

In a bowl, mix the other ingredients. Pour the mixture over the stuffing mixture in the casserole dish. Top with the remaining stuffing mix.

Bake, uncovered, for 30 minutes or until bubbly and brown on top.

For variety, you can add chopped mushrooms, almonds or water chestnuts.

Per Serving (excluding unknown items): 255 Calories; 19g Fat (65.8% calories from fat); 3g Protein; 19g Carbohydrate; 3g Dietary Fiber; 2mg Cholesterol; 771mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 3 1/2 Fat; 1 Other Carbohydrates.

Turkey

Per Serving Nutritional Analysis

Calories (kcal):	255	Vitamin B6 (mg):	trace
% Calories from Fat:	65.8%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	29.3%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	4.9%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	19g	Folacin (mcg):	29mcg
Saturated Fat (g):	4g	Niacin (mg):	1mg
Monounsaturated Fat (g):	8g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	6g	Alcohol (kcal):	0
Cholesterol (mg):	2mg	% Daily Value*	0 0%
Carbohydrate (g):	19g	Food Exchanges	
Dietary Fiber (g):	3g	Grain (Starch):	0
Protein (g):	3g	Lean Meat:	0

Sodium (mg): 771mg
Potassium (mg): 84mg
Calcium (mg): 35mg
Iron (mg): 1mg
Zinc (mg): trace
Vitamin C (mg): 3mg
Vitamin A (i.u.): 864IU
Vitamin A (r.e.): 169 1/2RE

Vegetable: 0
Fruit: 0
Non-Fat Milk: 0
Fat: 3 1/2
Other Carbohydrates: 1

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 255 Calories from Fat: 168

% Daily Values*

Total Fat	19g	29%
Saturated Fat	4g	18%
Cholesterol	2mg	1%
Sodium	771mg	32%
Total Carbohydrates	19g	6%
Dietary Fiber	3g	12%
Protein	3g	
Vitamin A		17%
Vitamin C		5%
Calcium		3%
Iron		5%

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