

Tasty Turkey Broccoli Casserole

Sharon O'Connell - LeSueur, WI
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Servings: 8

*1 package (10 ounce)
frozen broccoli
4 cups cooked turkey (or
chicken), diced
1 can (10-3/4 ounce) cream
of mushroom soup
1/2 cup mayonnaise
1/2 pound Velveeta cheese,
diced or grated
1/4 cup sherry cooking wine
(optional)
1 can (8 ounce) water
chestnuts, sliced
mushrooms (optional)
1 can (2.8 ounce) onion
rings*

Preparation Time: 30 minutes

Bake Time: 1 hour

Thaw and drain the broccoli. Spread it evenly in the bottom of a 13x9-inch baking dish.

Add the turkey to the dish.

In a saucepan, combine the soup, mayonnaise, cheese and sherry (if using). Heat until the cheese melts. Pour over the turkey.

Add the water chestnuts and mushrooms (if using).

Bake, covered, in the oven at 350 degrees for 45 minutes. Add the onion rings on top.

Bake, uncovered, for 15 minutes. Watch the onion rings closely so that they do not burn.

Best when served with a cranberry salad.

Per Serving (excluding unknown items): 115 Calories; 13g Fat (94.7% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 5mg Cholesterol; 207mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1 Fat.