

# Thanksgiving Leftovers Casserole

KraftRecipes.com

## Servings: 10

1 box stuffing mix for turkey  
4 cups leftover roasted turkey,  
chopped  
2 cups frozen mixed vegetables,  
thawed  
3/4 cup mayonnaise or salad dressing  
3 cups mashed potatoes  
1 cup cheddar cheese, shredded  
1/8 teaspoon paprika

## Preparation Time: 15 minutes

Preheat the oven to 375 degrees.

Prepare the stuffing as directed on the package. Spread onto the bottom of a 13x9x1-inch baking dish sprayed with cooking spray.

In a bowl, combine the turkey, mixed vegetables and mayonnaise. Spoon over the stuffing.

Mix the potatoes and cheddar cheese. Spread over the turkey mixture. Sprinkle with paprika.

Bake for 30 to 40 minutes or until heated through.

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Per Serving (excluding unknown items): 119 Calories; 5g Fat (39.2% calories from fat); 5g Protein; 13g Carbohydrate; 3g Dietary Fiber; 13mg Cholesterol; 235mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 1 Fat.

Turkey

## Per Serving Nutritional Analysis

Calories (kcal):	119	Vitamin B6 (mg):	.2mg
% Calories from Fat:	39.2%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	43.5%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	17.3%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	5g	Folacin (mcg):	17mcg
Saturated Fat (g):	3g	Niacin (mg):	1mg
Monounsaturated Fat (g):	1g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	1g	Alcohol (kcal):	0
Cholesterol (mg):	13mg	% Refuse:	0.0%
Carbohydrate (g):	13g		

## Food Exchanges

