

Turkette

Vi Misel - Atlanta, GA

Treasure Classics - National LP Gas Association - 1985

Yield: 4 to 6 servings

*1 1/2 cups spaghetti,
broken in two-inch pieces
2 cups turkey, diced
1/2 cup ham, diced
1/4 cup green pepper,
chopped
1/4 cup (two ounce jar)
sliced pimientos
1 tablespoon onion, finely
chopped
1 can (8 ounce) water
chestnuts, sliced
1 can (10-3/4 ounce) cream
of mushroom soup
1/8 teaspoon celery salt
1/4 cup turkey or chicken
broth
1 1/2 cups (or more) sharp
cheddar cheese, grated*

Preparation Time: 30 minutes

Bake Time: 35 minutes

Cook the spaghetti according to package directions. Drain. Rinse with hot water.

In a bowl, combine the turkey, ham, green pepper, pimientos, onion, water chestnuts, soup, celery salt and broth. Add to the drained spaghetti and blend.

Pour the mixture into a 1-1/2 quart casserole dish. Sprinkle with cheese.

Bake in the oven at 350 degrees for 30 to 35 minutes.

(If previously frozen, allow 15 minutes additional baking time.)

Per Serving (excluding unknown items): 2023 Calories; 105g Fat (47.3% calories from fat); 150g Protein; 112g Carbohydrate; 4g Dietary Fiber; 474mg Cholesterol; 3420mg Sodium. Exchanges: 7 Grain(Starch); 18 Lean Meat; 1/2 Vegetable; 9 1/2 Fat.