

Turkey Casserole

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Servings: 6

*4 cups leftover prepared stuffing,
divided*

*4 cups (about one pound) leftover
cooked turkey, coarsely chopped*

3/4 cup mayonnaise

1/4 cup whole berry cranberry sauce

2 cups leftover mashed potatoes

*1 1/2 cups mozzarella cheese,
shredded*

Preparation Time: 15 minutes

Cook Time: 40 minutes

Preheat the oven to 375 degrees.

Spray an eight-inch baking dish with non-stick cooking spray.

Spoon two cups of stuffing into the baking dish. Top with the turkey.

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

In a large bowl, combine the remaining mayonnaise, potatoes and cheese. Evenly spread on the turkey. Top with the remaining two cups of stuffing.

Bake for 40 minutes or until heated through.

Let stand for 10 minutes before serving.

Garnish, if desired, with dried cranberries.

Per Serving (excluding unknown items): 287 Calories; 30g Fat (90.6% calories from fat); 6g Protein; 1g Carbohydrate; 0g Dietary Fiber; 35mg Cholesterol; 274mg Sodium. Exchanges: 1 Lean Meat; 3 Fat.

Turkey

Per Serving Nutritional Analysis

Calories (kcal):	287	Vitamin B6 (mg):	.2mg
% Calories from Fat:	90.6%	Vitamin B12 (mcg):	.3mcg

% Calories from Carbohydrates: 0.9%
 % Calories from Protein: 8.5%
 Total Fat (g): 30g
 Saturated Fat (g): 8g
 Monounsaturated Fat (g): 8g
 Polyunsaturated Fat (g): 12g
 Cholesterol (mg): 35mg
 Carbohydrate (g): 1g
 Dietary Fiber (g): 0g
 Protein (g): 6g
 Sodium (mg): 274mg
 Potassium (mg): 30mg
 Calcium (mg): 168mg
 Iron (mg): trace
 Zinc (mg): 1mg
 Vitamin C (mg): 0mg
 Vitamin A (i.u.): 333IU
 Vitamin A (r.e.): 92RE

Thiamin B1 (mg): trace
 Riboflavin B2 (mg): .1mg
 Folic Acid (mcg): 4mcg
 Niacin (mg): trace
 Caffeine (mg): 0mg
 Alcohol (kcal): 0
 % Daily Value

Food Exchanges

Grain (Starch): 0
 Lean Meat: 1
 Vegetable: 0
 Fruit: 0
 Non-Fat Milk: 0
 Fat: 3
 Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving

Calories 287 Calories from Fat: 260

% Daily Values*

Total Fat 30g 47%
 Saturated Fat 8g 38%
Cholesterol 35mg 12%
Sodium 274mg 11%
Total Carbohydrates 1g 0%
 Dietary Fiber 0g 0%
Protein 6g

Vitamin A 7%
Vitamin C 0%
Calcium 17%
Iron 1%

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