

Turkey Divan II

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Servings: 4

*1 bunch fresh broccoli
3 cups cooked turkey, diced
or sliced
1 can (10-3/4 ounce) cream
of chicken soup
1/4 cup chicken broth
1/4 cup mayonnaise
1/2 teaspoon fresh lemon
juice
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 teaspoon curry powder
2 tablespoons margarine,
melted
1/3 cup seasoned bread
crumbs
1/4 cup sharp cheddar
cheese, shredded*

Preheat the oven to 350 degrees.

Wash, trim and cook the broccoli florets until just barely tender. Drain. Place the florets in a 12x8-inch baking dish. Cover with turkey.

In a small bowl, combine the soup, broth, mayonnaise, lemon juice, salt, pepper and curry. Mix well. Pour the sauce over the turkey.

In a bowl, combine the melted margarine and bread crumbs. Toss to coat. Add the cheese and mix. Sprinkle the crumb mixture over the top of the casserole.

Bake for 25 to 30 minutes until hot and bubbly.

Per Serving (excluding unknown items): 431 Calories; 27g Fat (56.7% calories from fat); 36g Protein; 11g Carbohydrate; 1g Dietary Fiber; 95mg Cholesterol; 1091mg Sodium. Exchanges: Grain(Starch); 4 1/2 Lean Meat; 0 Fruit; 3 Fat.