Turkey-Olive Casserole

Linda Lefler - Roxbore, NC Southern Living - 1987 Annual Recipes

Servings: 4

rings

4 ounces uncooked egg noodles
1 can (10-1/4 ounce) cream of
mushroom soup, undiluted
1 cup milk
2 cups cooked turkey, chopped
1/2 cup pimiento-stuffed olives,
chopped
1 can (2.8 ounce) French-fried onion

Preheat the oven to 350 degrees.

Cook the noodles according to package directions, omitting the salt. Drain the noodles. Set aside.

In a large bowl, combine the soup and milk.

Add the turkey, olives, noodles and one-half of the onion rings. Toss gently. Spoon the mixture into a greased 10x6x2-inch baking dish. Cover.

Bake for 20 minutes.

Uncover and sprinkle with the remaining onions.

Bake, uncovered, for an additional 10 minutes.

Per Serving (excluding unknown items): 189 Calories; 8g Fat (38.2% calories from fat); 23g Protein; 5g Carbohydrate; trace Dietary Fiber; 62mg Cholesterol; 337mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 0 Non-Fat Milk; 1 Fat.

Turkey

Dar Carvina Mutritianal Analysis

| Calories (kcal): | 189 | Vitamin B6 (mg): | .3mg |
|--------------------------------|-------|--------------------------------|-------|
| % Calories from Fat: | 38.2% | Vitamin B12 (mcg): | .5mcg |
| % Calories from Carbohydrates: | 11.3% | Thiamin B1 (mg): | .1mg |
| % Calories from Protein: | 50.5% | Riboflavin B2 (mg): | .2mg |
| Total Fat (g): | 8g | Folacin (mcg): | 9mcg |
| Saturated Fat (g): | 3g | Niacin (mg): Caffeine (mg): | 4mg |
| (0) | | | 0mg |
| Monounsaturated Fat (g): | 2g | | |

1

| Polyunsaturated Fat (g): | 2g | Alcohol (kcal): | 0 |
|--------------------------------------|---------------------------------------|--|--------|
| Cholesterol (mg): | 62mg | % Dafuea | በ በ% |
| Carbohydrate (g): | 5g | Food Exchanges | |
| Dietary Fiber (g): Protein (g): | trace 23g | Grain (Starch): Lean Meat: Vegetable: Fruit: Non-Fat Milk: Fat: Other Carbohydrates: | 0 |
| Sodium (mg): Potassium (mg): | 337mg 326mg 102mg 1mg 3mg | | 3 0 |
| Calcium (mg): | | | 0 |
| Iron (mg): Zinc (mg): | | | 1 |
| Vitamin C (mg): Vitamin A (i.u.): | 1mg 77IU | | 0 |
| Vitamin A (r.e.): | 23RE | | |

Nutrition Facts

Servings per Recipe: 4

| Amount Per Serving | |
|--|--------------------------------------|
| Calories 189 | Calories from Fat: 72 |
| | % Daily Values* |
| Total Fat 8g Saturated Fat 3g Cholesterol 62mg Sodium 337mg Total Carbohydrates 5g Dietary Fiber trace Protein 23g | 12% 15% 21% 14% 2% 0% |
| Vitamin A Vitamin C Calcium Iron | 2% 1% 10% 8% |

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