

Turkey-Spinach Casserole

Sally Ann cooper

Totland College Nursery School - Braintree, MA (1978)

Servings: 6

*6 slices bacon
1/2 cup chopped onion
1 1/2 cups cooked rice
1 package (10 ounce)
frozen chopped spinach,
cooked and drained
1/4 teaspoon salt
1 can cream of mushroom
soup
1/2 cup sour cream
1 pound cooked turkey,
sliced
3/4 cup soft bread crumbs
1 tablespoon butter, melted*

Preheat the oven to 350 degrees.

Cook the bacon in a large skillet. Remove the bacon and crumble. Set aside.

Saute' the onion in the bacon drippings. Remove from the heat. Add the rice, spinach, half of the bacon and salt. Stir well.

In a bowl, combine the soup and sour cream. Stir half of the soup mixture into the spinach mixture. Spoon the spinach mixture into a lightly greased 12x7-inch baking dish. Arrange the turkey on top. Spoon the remaining soup over the turkey.

In a bowl, combine the bread crumbs and melted butter. Mix well. Sprinkle on top of the casserole. Sprinkle the remaining bacon over the top.

Bake, uncovered, for 30 minutes.

Per Serving (excluding unknown items): 343 Calories; 15g Fat (39.4% calories from fat); 29g Protein; 22g Carbohydrate; 3g Dietary Fiber; 77mg Cholesterol; 532mg Sodium. Exchanges: 1 Grain(Starch); 3 1/2 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 2 Fat.