



CONVIVIVUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Turkey & Stuffing Casserole

**Ingredients subject to change based on availability.*

INGREDIENTS

For the casserole:

6 oz. boxed stuffing mix
1 ¼ C. hot water
2 cups diced turkey
2 tsp. garlic powder
1 tsp. salt
½ tsp. pepper
½ C. sour cream
½ C. water
3 C. mixed frozen vegetables

For the homemade cream of mushroom soup

1 Tbsp. butter
1 small onion, diced
2 Tbsp. flour
1 ¾ cup chicken broth
1 cup milk
10 oz. sliced mushrooms

(*Can also use a 10.5 oz can of cream of mushroom soup)

INSTRUCTIONS

1. Preheat the oven to 375 degrees F. Spray a 9x13 casserole pan.
2. In a skillet on medium heat, melt the butter. Add onions and mushrooms and cook for 5 min.
3. Add the flour and a pinch of salt and stir well. Cook an additional 2-3 min on medium low heat.
4. Slowly whisk in the chicken broth until well combined (there should be no clumps), increasing heat to medium. Then, add the milk, salt, pepper, and garlic powder and bring liquid to a boil.
5. Lower heat to simmer and stir occasionally until it thickens slightly (7 to 9 minutes). Stir in ½ cup sour cream.
6. Mix the stuffing and 1 ¼ cups hot water in a bowl and set aside.
7. In the casserole pan, mix the turkey, frozen mixed vegetables, seasonings, sour cream and soup, plus ½ cup water. Stir.
8. Top with the stuffing mix.
9. Cover and bake for 55 min.
10. Remove from the oven, and let cool for a couple of minutes before enjoying!

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