

Taste of Home



Thanksgiving Leftovers Casserole

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Combine extra turkey and stuffing into a comforting casserole topped with creamy mashed potatoes. Then watch your family dig right in! —Taste of Home Test Kitchen

TOTAL TIME: Prep: 30 min. Bake: 25 min.

YIELD: 4 servings.

Ingredients

3 medium potatoes, peeled and cut into chunks

3 cups leftover cooked stuffing

2 cups cubed cooked turkey

1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted

1/2 teaspoon garlic powder

2 tablespoons plus 1/4 cup sour cream, divided

2 ounces cream cheese, softened

1/4 teaspoon pepper

1/8 teaspoon salt

3/4 cup shredded cheddar cheese

Directions

1. Place potatoes in a Dutch oven and cover with water. Bring to a boil. Reduce heat; cover and cook for 15-20 minutes or until tender.

2. Meanwhile, preheat oven to 350°. Spread stuffing into a greased 8-in. square baking dish. In a large bowl, combine turkey, soup, garlic powder and 2 tablespoons sour cream; spoon over stuffing.

3. Drain potatoes; mash in a small bowl. Beat in cream cheese, pepper, salt and remaining sour cream; spread over turkey mixture. Sprinkle with cheese.

4. Bake, uncovered, 25-30 minutes or until heated through.

Freeze option: Cover and freeze unbaked casseroles up to 3 months. To use, thaw in the refrigerator overnight. Remove from the refrigerator 30 minutes before baking. Preheat oven to 350°. Bake according to directions.



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