

Turkey Casserole with Pasta©

Pasta—Ingredients:

1–17 oz. pkg. borsellini pasta, chicken and lemon flavor, or other
6–8 cups water
2 tsp. salt
1 Tbsp. olive oil
1 tsp. chili oil

Method:

In a large pot sprayed with Pam™, heat water and add oils and salt. Bring to boil. Add pasta and boil two minutes until done. Or, as directed on package, drain and put in a 3-quart casserole dish sprayed with Pam™.

Casserole—Ingredients:

1–12 oz. pkg. Birds Eye™ Steam Fresh Veggies (broccoli, cauliflower, carrots)
4–5 cups Perdue™ Carved Oven-roasted Turkey Breast or other
1–10 3/4 oz. can Campbell's™ Cream of Chicken Soup with herbs
1–10 3/4 oz. can Campbell's Cheddar Cheese Soup
1/2–3/4 cup mayonnaise
1/2–3/4 cup sour cream
2 cups Kerry Gold™ Dubliner cheese, shredded or other
1 Tbsp. turkey seasoning

Method:

Steam vegetables in the microwave for five minutes in the bag. Chop into small pieces. Put on top of pasta.

In a mixing bowl, fold together remaining ingredients with a spatula and add to top of vegetables.

Topping—Ingredients:

2 oz. Kerry Gold™ butter, melted
2 cups Kraft™ Stuffing Mix, chicken or turkey
1/2–3/4 cup cheese, shredded, any kind

Method:

Preheat convention oven to 350°, convection oven to 325°.

In a mixing bowl, fold together the melted butter and stuffing mix. Put on top of the casserole and bake 35–40 minutes. Five minutes before being done, remove from oven and sprinkle cheese on top. Return to oven and continue baking another five minutes.

Hint: If making ahead, let sit on the counter about 20 minutes before baking.

Hint: Use leftover turkey or ham.

