





Turkey Stuffing Casserole

 6 servings

 Stove Top: 20 minutes

 Total Cost: \$9:53

INGREDIENTS

- 2 cups diced turkey (\$4.24)
- 2 cups turkey gravy (\$1.22)
- 1 can mixed vegetables (.96¢)
- 1 tsp Italian seasoning (.01¢)
- 1 box Stuffing mix (\$1.98)
- 1 cup shredded cheddar cheese (\$1.12)

MEAL SUGGESTIONS:

You can use as a One Pot Meal or pair it with a side salad and/or a fresh green vegetable.

NOTES

- * I used Hawaiian Stuffing Mix
- * All the ingredients I had on hand so this was a perfect no spend pantry meal.
- * Store leftovers in fridge for 2-3 days
- * You can substitute the gravy for a cream soup

DIRECTIONS

For Oven:

1. Heat oven to 350°.
2. Chop 2 cups of leftover turkey or Oven Roasted Sliced Turkey Breast.
3. Mix in 2 cups of leftover turkey gravy or make a package of turkey gravy mix.
4. Add chopped turkey, gravy, seasoning, and mixed vegetables to a large casserole dish. Mix ingredients well. Set aside.
5. Make stuffing mix according to package directions. Once made, spread evenly on top of Turkey mixture.
6. Top with the shredded cheese.
7. Bake in oven at 350° for about 20 minutes to melt cheese and heat mixture throughly.
8. Enjoy!

Diets:

American, Pantry Meal