



Turkey Casserole

Savannah · 30/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

6

Description

This turkey casserole is great for leftover turkey

Ingredients

- - 1 cup diced celery - 5 tablespoons butter - 1 onion
- chopped - ½ green bell pepper
- chopped - 6 tablespoons all-purpose flour - 1 (10.75 ounce) can cream of mushroom soup - 1 (10.75 ounce) can milk - 1 (6 ounce) can mushrooms - 3 cups diced cooked turkey - 1 (4 ounce) jar chopped pimento peppers - ½ cup slivered almonds - salt to taste - 1 cup soft bread crumbs - 1 cup shredded Cheddar cheese

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil; cook celery at a boil until tender
2. 5 to 10 minutes; drain. Heat butter in a skillet over medium heat; cook and stir onion and bell pepper in the melted butter until softened
3. 5 to 10 minutes. Whisk flour into the onion mixture until the butter and flour form a paste. Add mushroom soup
4. milk
5. and mushrooms; cook
6. stirring occasionally
7. until mixture is smooth
8. 5 to 10 minutes. Mix turkey
9. celery
10. pimento peppers
11. almonds
12. and salt into mushroom soup mixture; cook and stir until heated through
13. about 5 minutes. Pour mixture into a 2-quart casserole dish; top with bread crumbs and Cheddar cheese. Bake in the preheated oven until casserole is bubbling and cheese is melted
14. 30 to 40 minutes.