

## Turkey and Hash Brown Casserole

Savannah · 30/09/2024



### Prep Time

1 hr

### Difficult

Medium

### Servings

6

### Description

This turkey and hash brown casserole recipe is easy to prepare and one that our whole family enjoys

### Ingredients

- - ¼ cup oil - 1 pound frozen hash brown potatoes
- thawed - 1 pound ground turkey breast - 1 large onion
- cut into chunks - 1 (10 ounce) package frozen broccoli
- thawed - 1 (10.5 ounce) can reduced-fat condensed cream of mushroom soup - 1 cup reduced-fat condensed cream of celery soup - 1 cup shredded fat-free Cheddar cheese - ½ cup skim milk - ½ teaspoon garlic powder - ¼ teaspoon ground black pepper - seasoned salt to taste - 1 medium tomato
- diced (Optional)

### Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Lightly grease an 8x12-inch casserole dish. Heat oil in a skillet over medium heat and cook hash browns until golden. Spread hash browns over the bottom and sides of the prepared dish to form a crust. Cook turkey in a separate skillet over medium heat until lightly browned. Mix in onion and cook until tender. Place broccoli in a microwave-safe bowl and microwave on high until tender
2. 4 to 5 minutes. Spread turkey
3. onion
4. and broccoli over hash browns in the casserole dish. In a bowl
5. mix both condensed soups
6. Cheddar cheese
7. milk
8. garlic powder
9. pepper
10. and seasoned salt together. Pour over casserole. Bake in the preheated oven until bubbly
11. about 25 minutes. Garnish with chopped tomato and serve.