



Thanksgiving Leftovers Stuffed Shells

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 40 mins

Description

This recipe sounds odd but I promise it makes for an unbelievable rich hearty meal Family and friends all show up a couple days AFTER Thanksgiving knowing this will be on the menu Cheesy and delicious and feeds a crowd

Ingredients

- - 1 (12 ounce) box jumbo pasta shells - 2 cups cubed cooked turkey - 1 ½ cups leftover stuffing - 1 (4 ounce) package cream cheese
- softened - ½ cup Parmesan cheese - ? cup mayonnaise - 4 cups shredded mozzarella cheese - 1 ½ cups leftover turkey gravy

Instructions

1. Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling
2. stir in the shell pasta
3. and return to a boil. Cook the pasta uncovered
4. stirring occasionally
5. until the pasta has cooked through
6. but is still firm to the bite
7. about 13 minutes. Drain well in a colander set in the sink. Place turkey and stuffing in food processor
8. and pulse until finely ground and combined. Place the ground turkey and stuffing mixture in the bowl of a stand mixer along with the cream cheese
9. Parmesan cheese
10. mayonnaise
11. and 2 cups of the mozzarella. Mix with paddle attachment on medium-low until well blended. Spread 1/2 cup of gravy on the bottom of the prepared dish. Stuff the pre-cooked pasta shells with the turkey mixture and place in the dish in tight rows. Top with the remaining gravy and the remaining 2 cups of mozzarella cheese. Bake
12. covered
13. for 45 minutes. Uncover and cook for an additional 10 minutes until top is browned and bubbly. Allow to cool for 5 minutes before serving. Cook's Note 1 - 6 ounce package of prepared instant stuffing mix can be used in place of leftover stuffing and 1 - 10.75 ounce can of cream of chicken soup can be used in place of leftover gravy.