



Turkey and Mashed Potato Dressing Casserole

Recipe By UNICOI PRESERVES

SERVES: 8

TURKEY AND SAUCE:

- ☐ 1 (10.5 oz) can Laura Lynn cream of chicken soup
- ☐ ½ cup Laura Lynn sour cream
- ☐ ½ cup Laura Lynn half & half
- ☐ 1 tbsp. Italian parsley, *chopped*
- ☐ 1 tsp. poultry seasoning
- ☐ ¼ tsp. kosher salt
- ☐ ¼ tsp. black pepper
- ☐ 4 cups Ingles rotisserie turkey breast, *diced*
- ☐ 1 (16 oz.) bag Laura Lynn frozen mixed vegetables

MASHED POTATO DRESSING:

- ☐ 2 cups water
- ☐ 10 tbsp. Laura Lynn unsalted butter, *divided*
- ☐ 2 cups Laura Lynn instant home-style mashed potato flakes
- ☐ ¾ cups Laura Lynn milk
- ☐ 3 stalks celery, *finely chopped*
- ☐ 1 medium onion, *finely chopped*
- ☐ 4 slices day old bread, *cubed*
- ☐ 2 eggs, large, *whisked*
- ☐ ⅛ cup Italian parsley, *chopped, plus additional for garnish*
- ☐ ½ tsp. kosher salt
- ☐ ¼ tsp. black pepper
- ☐ ½ tsp. poultry seasoning

DIRECTIONS:

- ☐ 1. Preheat oven to 375°F. Spray a deep 9x13 casserole dish with non-stick spray.
- ☐ 2. In a large mixing bowl, combine soup, sour cream, half & half, parsley and seasonings and stir to combine. Add turkey and frozen vegetables, stir to incorporate thoroughly, then transfer mixture to prepared casserole dish.
- ☐ 3. Make mashed potatoes according to package directions, using 2 cups water, 3 tbsp. butter, mashed potato flakes, and milk.
- ☐ 4. Sauté celery and onion in 6 tbsp. butter until softened, but not browned (about 5 minutes). Stir in bread cubes, then add to large mixing bowl with mashed potatoes. Stir in eggs and parsley, salt, pepper and poultry seasoning.
- ☐ 5. Spoon over turkey mixture, smooth top, and dot with 1 tbsp. butter.
- ☐ 6. Bake 45 minutes or until sauce is bubbling, and top is lightly browned. Garnish with chopped parsley.

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