



THANKSGIVING CASSEROLE

INGREDIENTS

- 2-4 cups Leftover turkey (diced)
- 4 cups Leftover stuffing
- 4 cups Leftover mashed potatoes
- 1 or 2 cups leftover veggies (carrots)
- 1 can cranberry sauce
- 1/2 cup mayo
- Leftover gravy (1 cup for casserole and 1 cup for final garnish)
- Season with salt and pepper

OPTIONAL: Shredded cheese

DIRECTIONS

- 1. Preheat oven to 350 degrees F**
- 2. In a large greased cast iron skillet or greased casserole dish. Layer your ingredients.**
- 3. Start with a base layer of stuffing, Add a layer of diced turkey.**
- 4. Combine the cranberry sauce and mayo.**
- 5. Add dollops on top of your turkey layer, smooth with a spatula as best as you can.**
- 6. Drizzle on leftover gravy.**
- 7. Spoon or pipe potatoes onto mix.**
- 8. Garnish with left over vegetables, salt and pepper, and optional cheese. Option: you can add the vegetables at any point!**
- 8. Tent with foil. Bake for 30- 40 minutes until bubbly and hot. Option: You can torch or broil the tops for a browner crispier top.**
- 9. Heat remaining gravy on the side, serve and add more gravy. You can never have enough gravy!**

PREP TIME: 20 MINS

COOK TIME: 40 MINS

TOTAL TIME: 1HR