



Country Turkey Casserole

READY IN



35 min.

SERVINGS



5

CALORIES



542 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 10.8 ounces campbell's® condensed cream of celery soup fat free 98% canned (Regular or)
- ☐ 10.8 ounces condensed cream of potato soup canned
- ☐ 0.1 teaspoon pepper black
- ☐ 1 cup milk
- ☐ 4 cups savory vegetable cooked
- ☐ 4 cups pepperidge farm sage and onion stuffing stuffing prepared pepperidge farm®
- ☐ 0.3 teaspoon thyme leaves dried crushed
- ☐ 2 cups turkey cubed cooked

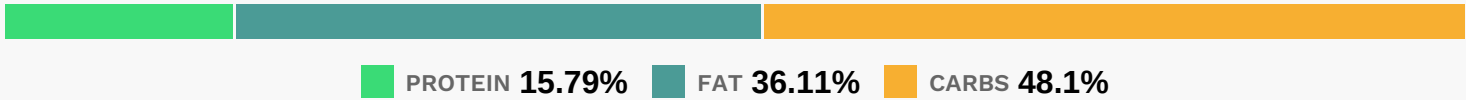
Equipment

- ☐ oven
- ☐ baking pan

Directions

- ☐ Stir the soups, milk, thyme, black pepper, vegetables and turkey in a 3-quart shallow baking dish. Spoon the stuffing over the turkey mixture.
- ☐ Bake at 400°F. for 25 minutes or until the stuffing is golden brown.
- ☐ *Use a combination of cut green beans and sliced carrots.

Nutrition Facts



Properties

Glycemic Index:32, Glycemic Load:7.08, Inflammation Score:-10, Nutrition Score:30.48000008127%

Flavonoids

Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg, Luteolin: 0.05mg

Nutrients (% of daily need)

Calories: 541.8kcal (27.09%), Fat: 22.19g (34.14%), Saturated Fat: 5.68g (35.5%), Carbohydrates: 66.51g (22.17%), Net Carbohydrates: 55.41g (20.15%), Sugar: 7.6g (8.44%), Cholesterol: 44.24mg (14.75%), Sodium: 1581.19mg (68.75%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 21.84g (43.67%), Vitamin A: 8214.04IU (164.28%), Selenium: 91.92µg (131.31%), Manganese: 0.95mg (47.26%), Fiber: 11.1g (44.4%), Vitamin B3: 7.69mg (38.47%), Vitamin K: 33.3µg (31.72%), Phosphorus: 316.18mg (31.62%), Vitamin B1: 0.47mg (31.52%), Vitamin B2: 0.48mg (28.11%), Folate: 109.9µg (27.47%), Vitamin B6: 0.5mg (24.83%), Copper: 0.47mg (23.69%), Iron: 4.03mg (22.38%), Vitamin E: 3.19mg (21.27%), Potassium: 716.78mg (20.48%), Vitamin C: 15.42mg (18.7%), Vitamin B5: 1.86mg (18.6%), Magnesium: 73.84mg (18.46%), Calcium: 181.88mg (18.19%), Zinc: 2.39mg (15.94%), Vitamin B12: 0.81µg (13.56%), Vitamin D: 0.66µg (4.37%)