



WHATSheATE



Home-Style Turkey and Biscuit Casserole

READY IN



50 min.

SERVINGS



4

CALORIES



441 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- ☐ 4 biscuits frozen (from 25-oz bag)
- ☐ 1 cup approx cream cheese spread sour
- ☐ 10.8 oz campbell's® condensed cream of celery soup canned
- ☐ 2 cups savory vegetable mixed frozen (from 1-lb bag)
- ☐ 0.5 cup milk
- ☐ 0.3 teaspoon poultry seasoning
- ☐ 2 cups turkey cubed cooked

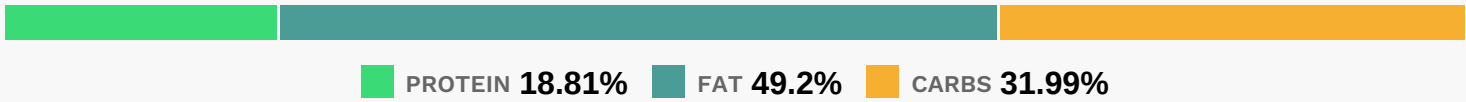
Equipment

- ☐ sauce pan
- ☐ oven
- ☐ baking pan
- ☐ glass baking pan

Directions

- ☐ Heat oven to 375F. Spray 8-inch square (2-quart) glass baking dish with cooking spray. In 2-quart saucepan, mix soup, milk and vegetables.
- ☐ Heat to boiling over medium heat, stirring occasionally to prevent sticking.
- ☐ Stir in turkey, sour cream and poultry seasoning. Cook and stir just until thoroughly heated. Spoon into baking dish. Arrange frozen biscuits over hot mixture.
- ☐ Bake uncovered 30 to 35 minutes or until biscuits are golden brown.

Nutrition Facts



Properties

Glycemic Index:37, Glycemic Load:12.7, Inflammation Score:-10, Nutrition Score:19.547826165738%

Nutrients (% of daily need)

Calories: 441.15kcal (22.06%), Fat: 24.41g (37.56%), Saturated Fat: 10.82g (67.61%), Carbohydrates: 35.72g (11.91%), Net Carbohydrates: 31.26g (11.37%), Sugar: 5.23g (5.81%), Cholesterol: 83.28mg (27.76%), Sodium: 1020.85mg (44.38%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 21g (41.99%), Vitamin A: 5456.03IU (109.12%), Phosphorus: 314.62mg (31.46%), Vitamin B3: 6.07mg (30.37%), Selenium: 17.99µg (25.69%), Manganese: 0.5mg (24.8%), Vitamin B6: 0.43mg (21.28%), Vitamin B1: 0.29mg (19.01%), Vitamin B2: 0.32mg (18.83%), Fiber: 4.46g (17.85%), Calcium: 172.69mg (17.27%), Vitamin K: 15.31µg (14.58%), Iron: 2.61mg (14.49%), Vitamin B5: 1.45mg (14.47%), Vitamin B12: 0.84µg (13.99%), Potassium: 486mg (13.89%), Folate: 50.47µg (12.62%), Vitamin C: 9.63mg (11.67%), Magnesium: 46.6mg (11.65%), Copper: 0.23mg (11.64%), Zinc: 1.64mg (10.96%), Vitamin E: 1.48mg (9.85%), Vitamin D: 0.48µg (3.23%)