



Thanksgiving Leftovers Casserole

READY IN



55 min.

SERVINGS



55

CALORIES



64 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 2 cups vegetables mixed frozen thawed (carrots, corn, green beans, peas)
- 0.8 cup real mayo mayonnaise kraft
- 0.1 tsp paprika
- 3 cups potatoes leftover mashed
- 1 cup cheddar cheese shredded kraft
- 6 oz stove top stuffing mix for turkey
- 4 cups roasted turkey leftover chopped

Equipment

- oven
- baking pan

Directions

- Heat oven to 375F.
- Prepare stuffing as directed on package; spread onto bottom of 13x9-inch baking dish sprayed with cooking spray.
- Combine turkey, mixed vegetables and mayo; spoon over stuffing.
- Mix potatoes and cheese; spread over turkey mixture.
- Sprinkle with paprika.
- Bake 30 to 40 min. or until heated through.

Nutrition Facts



Properties

Glycemic Index:4.01, Glycemic Load:1.77, Inflammation Score:-3, Nutrition Score:2.7730434912702%

Flavonoids

Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 64.35kcal (3.22%), Fat: 3.54g (5.45%), Saturated Fat: 0.89g (5.58%), Carbohydrates: 5.32g (1.77%), Net Carbohydrates: 4.7g (1.71%), Sugar: 0.37g (0.42%), Cholesterol: 8.57mg (2.86%), Sodium: 88.18mg (3.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.87g (5.73%), Vitamin A: 365.56IU (7.31%), Selenium: 3.74µg (5.34%), Vitamin K: 5.28µg (5.03%), Vitamin B3: 0.94mg (4.68%), Vitamin B6: 0.09mg (4.5%), Phosphorus: 38.09mg (3.81%), Vitamin C: 2.94mg (3.57%), Manganese: 0.05mg (2.67%), Vitamin B1: 0.04mg (2.67%), Vitamin B2: 0.04mg (2.64%), Potassium: 88.37mg (2.52%), Folate: 10.04µg (2.51%), Fiber: 0.62g (2.47%), Calcium: 21.61mg (2.16%), Zinc: 0.3mg (2%), Magnesium: 7.86mg (1.97%), Iron: 0.34mg (1.91%), Vitamin B12: 0.11µg (1.9%), Copper: 0.03mg (1.64%), Vitamin B5: 0.13mg (1.3%)