

Thanksgiving Leftovers Stuffed Shells

READY IN



100 min.

SERVINGS



8

CALORIES



614 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 4 ounce cream cheese softened
- 12 ounce elbow pasta
- 0.3 cup mayonnaise
- 0.5 cup parmesan
- 4 cups mozzarella cheese shredded
- 1.5 cups pepperidge farm sage and onion stuffing stuffing leftover
- 2 cups turkey cubed cooked
- 1.5 cups turkey gravy leftover

Equipment

- food processor
- bowl
- oven
- pot
- baking pan
- stand mixer
- colander

Directions

- Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.
- Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the shell pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes.
- Drain well in a colander set in the sink.
- Place turkey and stuffing in food processor, and pulse until finely ground and combined.
- Place the ground turkey and stuffing mixture in the bowl of a stand mixer along with the cream cheese, Parmesan cheese, mayonnaise, and 2 cups of the mozzarella.
- Mix with paddle attachment on medium-low until well blended.
- Spread 1/2 cup of gravy on the bottom of the prepared dish. Stuff the pre-cooked pasta shells with the turkey mixture and place in the dish in tight rows. Top with the remaining gravy and the remaining 2 cups of mozzarella cheese.
- Bake, covered, for 45 minutes. Uncover and cook for an additional 10 minutes until top is browned and bubbly. Allow to cool for 5 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:21.63, Glycemic Load:13.39, Inflammation Score:-6, Nutrition Score:20.286087098329%

Nutrients (% of daily need)

Calories: 614.37kcal (30.72%), Fat: 33.2g (51.07%), Saturated Fat: 14.04g (87.77%), Carbohydrates: 42.17g (14.06%), Net Carbohydrates: 39.72g (14.44%), Sugar: 3.15g (3.51%), Cholesterol: 113.23mg (37.74%), Sodium: 792.07mg (34.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 35.23g (70.46%), Selenium: 71.03µg (101.47%), Phosphorus: 458.88mg (45.89%), Calcium: 398.63mg (39.86%), Vitamin B12: 1.97µg (32.81%), Vitamin B3: 5.77mg (28.87%), Zinc: 3.69mg (24.6%), Manganese: 0.48mg (24.01%), Vitamin B2: 0.4mg (23.47%), Vitamin B6: 0.42mg (21.05%), Vitamin K: 22.09µg (21.03%), Vitamin A: 765.33IU (15.31%), Magnesium: 56.44mg (14.11%), Copper: 0.21mg (10.3%), Iron: 1.79mg (9.97%), Fiber: 2.45g (9.79%), Vitamin B1: 0.14mg (9.1%), Potassium: 309.87mg (8.85%), Vitamin B5: 0.87mg (8.68%), Folate: 32.48µg (8.12%), Vitamin E: 1.16mg (7.74%), Vitamin D: 0.45µg (3.02%)