



Turkey Pot Pie Bubble Bake

READY IN



55 min.

SERVINGS



6

CALORIES



521 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

Ingredients

- ☐ 12 ounce biscuits refrigerated separated cut into quarters canned
- ☐ 10.8 ounce cream of chicken soup canned
- ☐ 16 ounce vegetables mixed frozen thawed
- ☐ 1.3 cups milk
- ☐ 2 cups new potatoes cut into chunks
- ☐ 1 teaspoon herb seasoning dried italian
- ☐ 1 cup cheddar cheese shredded divided
- ☐ 3 cups turkey cubed cooked

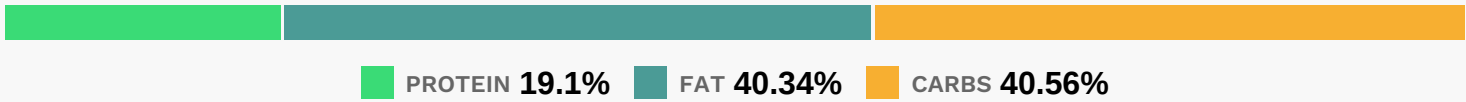
Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan

Directions

- ☐ Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13-inch baking dish with cooking spray.
- ☐ In a large bowl, stir together the cream of chicken soup, milk, and Italian seasoning until well combined, then mix in the new potatoes, turkey meat, mixed vegetables, and 1/2 cup of Cheddar cheese. Gently stir the cut-up biscuits into the mixture until coated, and spoon the mixture into the prepared baking dish.
- ☐ Bake in the preheated oven until the top of the casserole is deep golden brown and the biscuits are no longer doughy inside, 35 to 40 minutes.
- ☐ Sprinkle remaining Cheddar cheese on top, and return to oven; bake until cheese topping is melted, an additional 4 to 6 minutes.

Nutrition Facts



Properties

Glycemic Index:51.13, Glycemic Load:29.67, Inflammation Score:-10, Nutrition Score:25.266086930814%

Flavonoids

Kaempferol: 0.4mg, Kaempferol: 0.4mg, Kaempferol: 0.4mg, Kaempferol: 0.4mg Quercetin: 0.35mg, Quercetin: 0.35mg, Quercetin: 0.35mg, Quercetin: 0.35mg

Nutrients (% of daily need)

Calories: 521.18kcal (26.06%), Fat: 23.7g (36.46%), Saturated Fat: 7.72g (48.28%), Carbohydrates: 53.6g (17.87%), Net Carbohydrates: 48.39g (17.6%), Sugar: 5.37g (5.97%), Cholesterol: 65.75mg (21.92%), Sodium: 1128.85mg (49.08%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 25.25g (50.49%), Vitamin A: 4251.84IU (85.04%), Phosphorus: 565.84mg (56.58%), Selenium: 29.06µg (41.51%), Vitamin B3: 7.47mg (37.35%), Vitamin B2: 0.52mg (30.79%), Vitamin B6: 0.6mg (29.95%), Vitamin B1: 0.44mg (29.47%), Manganese: 0.57mg (28.44%), Calcium: 278.22mg (27.82%), Iron: 4.28mg (23.76%), Vitamin C: 17.78mg (21.55%), Potassium: 740.18mg (21.15%), Fiber: 5.21g

(20.84%), Folate: 80.01µg (20%), Vitamin B12: 1.18µg (19.64%), Zinc: 2.72mg (18.17%), Magnesium: 67.55mg (16.89%), Copper: 0.29mg (14.33%), Vitamin B5: 1.23mg (12.3%), Vitamin K: 11.08µg (10.55%), Vitamin E: 1.39mg (9.27%), Vitamin D: 0.86µg (5.72%)