

# Thanksgiving Turkey Casserole

Makes 12

I modified the original recipe from the Food Network by using a whole box of stuffing mix so I wouldn't have leftovers and roasting my own turkey breast. Roast a boneless turkey breast with dark meat first, to provide the turkey meat. ([Link](#))

## Ingredients:

- 5 Tbsp. butter
- 2 celery stalks
- 1 medium yellow onion
- 5 Tbsp. flour
- 4 tsp. chicken bullion
- 4 cups hot water
- 1 cup turkey gravy
- 1 cup brussels sprouts
- 6 oz. Stove Top stuffing mix for turkey
- 2 tsp. coarse salt
- 1/2 cup whole cranberry sauce
- 1 egg



## Equipment:

- Casserole dish 9x13
- Spray oil
- Cooling rack
- Pastry brush

## Turkey Casserole:

☑	Directions	Time (min)	
	Set oven temperature to 375 degrees	10	
	Spray a 9x13 casserole dish with non-stick spray	1	
	Remove 1 layer of puff pastry from the freezer and allow to thaw		
	Rinse and thinly slice 2 celery stalks	3	
	Peel and dice 1 medium onion	3	
	Rinse and slice 1 cup of brussels sprouts	5	
	Stir 4 tsp. chicken bouillon into 4 cups hot water	2	
	Slice and then chop 4 cups of turkey meat (about 2 lb.)	3	
	In very large skillet, melt 5 Tbsp. butter. Add onion and celery and sauté.	5	
	Stir in 5 Tbsp. flour and cook	2	
	Add chopped turkey, 4 cups of chicken broth, 1 cup turkey gravy 1 cup brussels sprouts, 6 oz. stuffing mix, 2 tsp. salt, 1/2 tsp. pepper.	3	
	Cook mixture to thicken	6	
	Place mixture in the casserole dish	1	
	Spoon 1/2 cup whole cranberry sauce over top	1	
	Roll out the layer of puff pastry to 9x13 and place on the dish. Cut vent holes.	2	
	Whisk 1 egg and then brush the top	2	
	Bake until the crust is golden brown	45	
	<b>Total</b>	<b>2 hrs.</b>	