

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. I got the unfrozen turkey breast from Plum market. The smallest they had was 3 lb. so I had extra for sandwiches.

Ingredients:

- 3 lb. boneless turkey breast
- 1/2 tsp. salt
- 3/4tsp. pepper (divided)
- 1/4 cup water
- 5 Tbsp. butter
- 2 celery stalks
- 1 medium yellow onion
- 5 Tbsp. flour
- 4 tsp. chicken bullion
- 4 cups hot water
- 1 cup half-and-half
- 1 cup brussels sprouts
- 6 oz. Stove Top stuffing mix for turkey
- 2 tsp. coarse salt
- 1/2 cup whole cranberry sauce
- 1 large egg



Equipment:

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

Turkey Casserole:

<input checked="" type="checkbox"/>	Directions	Time (min)	
	Preheat the oven to 325 degrees		
	Sprinkle turkey breast with salt and pepper	2	20
	Add 1/4 cup water to the pan and place breast in the pan top side up	1	
	Roast until internal temperature is 160 degrees		
	Rinse and slice 2 celery stalks thinly	3	120
	Peel and dice 1 medium onion	3	
	Peel and slice 1 cup of brussels sprouts	5	
	Remove turkey and allow to cool		15
	Increase 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		
	Stir 4 tsp. chicken bullion into 4 cups hot water	2	
	In very large skillet, melt 5 Tbsp. butter. Add onion and celery and sauté.	5	
	Stir in 5 Tbsp. flour and cook	2	
	Slice and then chop 4 cups of turkey breast (about 2 lb.) reserve remaining turkey for sandwiches		
	Add chopped turkey, 4 cups of chicken broth, 1 cup half-and-half, 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	
	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	
	Total		2 hrs.

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