

# Thanksgiving Leftovers Casserole

This recipe yields 8 cups per casserole\*

[Live.Life.Simple's:Thanksgiving Leftovers Casserole Freeze Dried](#)

2 C Stuffing
4 C (1 lb.) Turkey
¼ C Yogurt
¼ C Cranberry Sauce
2 C mashed Potatoes
½ C Yogurt
Shredded cheese (optional)
2 C Stuffing



## Directions:

1. Preheat Oven to 375 Degrees
2. Take 2 cups of stuffing and layer the bottom of a 9x13 casserole dish with stuffing
3. Next layer the shredded turkey over the stuffing
4. In a separate bowl mix ¼ cup greek yogurt with cranberry sauce and spread evenly over the turkey
5. In a separate bowl, mix ½ cup yogurt with mashed potatoes and optional cheese and layer evenly on top of turkey
6. Top with 2 additional cups of stuffing and press stuffing into potatoes to prevent burning
7. Bake for 40 minutes at 375 until center bubbles
8. Cool for 10 minutes and add casserole to pre-cut parchment or silicone lined tray. Add tray dividers in the 10 portion setting
9. Pre-freeze and Freeze dry
10. Store Appropriately (See Tips and Tricks for storage help)

### Cycle Time:

34 hours using 23.24 KWh of Electricity

### Rehydration:

This will vary greatly depending on ingredients used. I had great luck with ½ Cup hot water added to 1/10th of a medium tray. Let sit for 3 minutes and stir. You can also rehydrate in the instant pot with 1/10th portion and ¾ cup of water on high pressure for 4 minutes.



Live.  
Life.  
Simple.

[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\* Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray    Small = 4 Cups/Tray