

Thanksgiving Leftovers Casserole

This recipe makes about 8 cups



Ingredients

4 cups stuffing divided into 2 cup portions

4 cups (1 lb) turkey

¼ cup & ½ cup Greek yogurt

¼ cup cranberry sauce

2 cups mashed potatoes

shredded cheese (optional)

Directions:

1. Set oven to 375°F
2. Spread 2 cups of stuffing evenly on the bottom of a 9x13 casserole dish
3. Add a layer of shredded turkey on top of the stuffing
4. In a bowl, mix ¼ cup Greek yogurt with cranberry sauce
5. Spread this mixture evenly over the turkey layer
6. In another bowl, combine ½ cup Greek yogurt with mashed potatoes (add cheese if desired)
7. Spread this mixture evenly over the turkey
8. Layer 2 more cups of stuffing on top
9. Press gently into the mashed potatoes to prevent burning
10. Bake at 375°F for 40 minutes, or until the center is bubbling; let it cool
11. Add parchment paper to your trays
12. Spread the casserole evenly onto your trays
13. Add dividers if using. We like the 10-portion setting
14. Pre Freeze when possible
15. Freeze dry (my cycle time was 34 hours)
16. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Add 2 of your ten divider portions or about 1 ½ cups of the freeze-dried casserole to a bowl with ¾-1 cup of hot water. Cover and let it sit for 2-3 minutes. Stir and let it sit for 3-4 more minutes. Enjoy!

Notes:

Depending on what is in your mashed potatoes (heavy cream, butter etc), this may not be good for long-term storage.

Nutritional Value Per 2 divider portions or about 1 ½ cups

Calories 399 Carbohydrates 46 g Protein 19 g Fat 14 g Sugar 7 g Fiber 5 g