

hellmann's turkey casserole

PREP TIME: 15 minutes
COOK TIME: 40 minutes
MAKES: 6 servings

WHAT YOU NEED

- 4 cups leftover prepared stuffing, divided
- 4 cups coarsely chopped leftover cooked turkey (about 1 lb.)
- 3/4 cup Hellmann's® or Best Foods® Real Mayonnaise, divided
- 1/4 cup whole berry cranberry sauce
- 2 cups leftover mashed potatoes
- 1-1/2 cups shredded mozzarella cheese (about 6 oz.)

MAKE IT

1. Preheat oven to 375°. Spray 8-inch baking dish with no-stick cooking spray. Spoon in 2 cups stuffing, then top with turkey.
2. Combine 1/4 cup Hellmann's® or Best Foods® Real Mayonnaise with cranberry sauce; evenly spread over turkey.
3. Combine remaining 1/2 cup Mayonnaise, potatoes and cheese in large bowl. Evenly spread on turkey, then top with remaining 2 cups stuffing.
4. Bake 40 minutes or until heated through. Let stand 10 minutes before serving. If desired, garnish with dried cranberries.

Also terrific with Hellmann's Light Mayonnaise.



Nutrition Information per serving:

Calories 680, Calories From Fat 350, Saturated Fat 9g, Trans Fat 0g, Total Fat 39g, Cholesterol 100mg, Sodium 1310mg, Total Carbohydrate 47g, Sugars 7g, Dietary Fiber 5g, Protein 35g, Vitamin A 15%, Vitamin C 8%, Calcium 20%, Iron 15%