

A Kansas SNAP-Ed *EZ Does it* Recipe

Turkey Cottage Pie



A great way to use Thanksgiving leftovers!

6-8 servings

Ingredients:

- 2 cups cooked stuffing
- 2 cups cooked turkey, shredded or cubed
- 3 cups vegetables
- 1 cup gravy
- 2 cups mashed potatoes
- salt and pepper to taste



Remember to wash your hands with soap and warm water before and after cooking.

Directions:

1. Preheat oven to 350°F.
2. Coat an 8x8 baking dish or casserole with non-stick spray.
3. Place stuffing into the dish first, covered with a layer of turkey, then a layer of vegetables.
4. Drizzle with gravy.
5. Spread mashed potatoes over the layers to cover the entire surface.
6. Bake uncovered until heated through and potatoes are turning golden. About 35 to 45 minutes.

Nutrition Facts: This recipe is meant to be prepared using leftovers from the “traditional” holiday meal. Nutrition facts will vary depending on ingredients used in the leftover foods.

Find **healthful recipes** for your favorite **side dishes** and much more holiday food information on our website at: <http://www.he.k-state.edu/fnp/family-nutrition/holidays.html>



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