



Can't Get Enough of Thanksgiving Casserole



1/6th of casserole: 284 calories, 5g total fat (0.5g sat. fat), 721mg sodium, 35g carbs, 3.5g fiber, 8.5g sugars, 23g protein

Prep: 10 minutes **Cook:** 35 minutes

Cool: 5 minutes

More: [Lunch & Dinner Recipes](#), [Holiday Recipes](#), [Four or More Servings](#)

Ingredients

2 tbsp. light butter
One 6-oz. box turkey stuffing mix
1/3 cup sweetened dried cranberries, chopped
4 cups frozen French-style green beans, thawed, drained, patted dry
12 oz. cooked & chopped turkey (or chicken) breast
One 12-oz. jar turkey (or chicken) gravy
One 8-oz. can sliced water chestnuts, roughly chopped

Directions

Preheat oven to 375 degrees. Spray an 8" X 8" baking pan with nonstick spray.

In a medium pot, bring 1 1/2 cups water to a boil. Add butter, and let melt. Stir in stuffing mix and cranberries. Remove from heat, cover, and let stand 5 minutes.

Meanwhile, in a large bowl, combine remaining ingredients. Stir until uniform. Transfer to the baking pan, and smooth out the top.

Evenly top with stuffing mixture. Cover pan with foil, and bake for 20 minutes.

Remove foil, and bake until topping has lightly browned and filling is hot and bubbly, about 10 minutes.

MAKES 6 SERVINGS

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.
*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.