



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

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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

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