



## ***FARMERS MARKET***

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Leftover Thanksgiving Casserole**

**Serves 6**

#### **Ingredients**

4 cups leftover prepared stuffing, divided  
4 cups coarsely chopped leftover cooked turkey (about 1 lb.)  
3/4 cup mayonnaise  
1/4 cup whole berry cranberry sauce  
2 cups leftover mashed potatoes  
1 1/2 cups shredded mozzarella cheese

Preheat oven to 375°. Spray 8-inch baking dish with no-stick cooking spray. Spoon in 2 cups stuffing, then top with turkey.

Combine 1/4 cup mayonnaise with cranberry sauce; evenly spread over turkey.

Combine remaining 1/2 cup mayonnaise, your favorite mashed potatoes and cheese in large bowl. Evenly spread over the last layer, then top with remaining 2 cups stuffing.

Bake 40 minutes or until heated through. Let stand 10 minutes before serving. Garnish, if desired, with dried cranberries. If you are using our family's stuffing, note that it does already contain dried cranberries, so you probably won't need the extra. Though they do look pretty atop the final dish :)

***Credit: [ourlifetastesgood.com](http://ourlifetastesgood.com)***