

# TURKEY CASSEROLE

Preparation: 15 min.. | Cooking: 1 hour | Servings: 6

## INGREDIENTS

8 ounces egg noodles, cooked  
1 small yellow onion, chopped  
4 cups low-sodium chicken stock  
3 cups cubed cooked turkey  
2 cups shredded cheddar  
1 1/4 cup sliced cremini mushrooms  
1 cup frozen peas  
3/4 cup freshly grated Parmesan, divid

ed  
2/3 cup panko  
1/4 cup all-purpose flour  
6 tbsp. butter, divided, plus more for the pan  
3 tbsp. freshly chopped parsley, plus more for garnish  
1 tbsp. lemon juice  
Freshly ground black pepper  
Kosher salt



## INSTRUCTIONS

Preheat oven to 425°. In medium bowl, combine panko with 1/4 cup Parmesan, and 3 tablespoons of butter. Season with salt. In a medium saucepan over medium-high heat, melt remaining 3 tablespoons butter. Add onion and mushrooms and season with salt. Cook, stirring until softened, about 6 minutes. Add flour and cook, stirring, 1 minute more. Pour stock into saucepan and bring to a boil. Reduce heat to medium-low and simmer, stirring, until thickened, about 5 minutes. Remove from heat and stir in cheddar and remaining 1/2 cup Parmesan until melted. Add turkey, noodles, peas, parsley, and lemon juice to the saucepan and season with salt and pepper. Brush a 9"-x-13" baking dish with butter and scrape turkey casserole mixture into dish. Top with buttered breadcrumbs. Bake until golden and bubbling, about 20 minutes.