TURKEY CASSEROLE

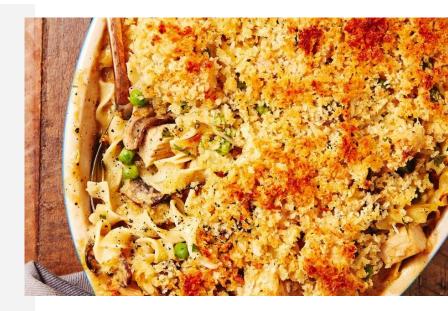
Preparation: 15 min.. | Cooking: 1 hour | Servings: 6

INGREDIENTS

8 ounces egg noodles, cooked 1/4 c
1 small yellow onion, flour
chopped 6 tbs
4 cups low-sodium ed, p
chicken stock pan
3 cups cubed 3 tbs
cooked turkey chop
2 cups shredded plus
cheddar nish
1 1/4 cup sliced 1 tbs
cremini mushrooms Fresi
1 cup frozen peas 3/4 cup freshly grated

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 ½ 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 bread-crumbs. Bake until golden and bubbling, about 20 minutes.

