

Turkey Asparagus Casserole

- 1 pkg frozen or fresh asparagus or broccoli cooked crisp tender
- Sliced leftover turkey
- Stuffing mix, like Pepperidge Farm
- Grated Cheese, fresh is best
- * Paprika

Sauce

- Chopped onion
- 3 tbsps butter
- 1 tblsp chicken broth powder
- 1 $\frac{1}{2}$ cups water 2 tblsp flour
- * salt and pepper
- 1 $\frac{1}{2}$ tsp fresh lemon juice

Place cooked vegetable in a flat oven safe dish. Cover with sliced turkey. Cover with a layer of stuffing mix. Pour sauce over all in the dish. Sprinkle with paprika and bake at 350 degrees until brown and bubbly.

To make sauce; Brown the onion in the butter. Add flour to make a roux and brown slightly. Add broth slowly and cook until thick. Add salt, pepper and lemon juice.

*Available at the [Country Gourmet](#)

[Country Gourmet](#)
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