

Turkey Dinner Casserole

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Ingredients:

2 cups rice of your choice; white, brown, long grain

½ cup cranraisins

Approximately ¾ pound cooked asparagus

Approximately 1 pound cooked turkey, chopped

3 TBSP butter

3 TBSP flour

Salt, pepper, paprika to taste

1 cup milk

½ cup sour cream

¾ cup cheese of your choice, I use parmesan

¼ cup seasoned bread crumbs

Directions:

*Lightly grease a 9 X 13 baking dish. Preheat oven to 350 degrees.

*Cook the rice as you normally would, adding the cranraisins at the end.

*Spread the rice into the bottom of your baking dish. Cover with a layer of cooked asparagus, then layer on the chopped cooked turkey.

*Melt the butter in a pot over medium heat. Whisk in the flour, salt, pepper and paprika and continue whisking until it turns brown.

*While continuing to whisk, slowly drizzle in the milk. Heat and mix until it starts to thicken. Whisk in the sour cream or cheese. Shut off heat but leave pan on the burner and mix until the cheese melts.

*Pour the sauce over the turkey layer of your casserole. Sprinkle with bread crumbs, then paprika.

*Cover with foil and bake for a half an hour. Uncover and cook for 15 minutes more or until it bubbles and is hot throughout.