
Smoked Turkey & Mushroom Casserole

Contributed by Jm Valera
Wednesday, 23 January 2008

There's about 8 pounds of left over turkey in my fridge from the bird I smoked on Sunday. I'm out of gravy and don't feel like making more. The pantry has some cream of mushroom soup and about a cup of dried mushrooms. Not all my turkey was used, but this did make two casserole dishes worth of grub. Here goes ...

Ingredients

- 2 Cans cream of mushroom soup
- 3 Cups cooked white rice
- 3 Cups chopped turkey
- 1 Cup dried mushrooms
- 1 Cup cheese

- Prepare cream of mushroom soup following can instructions, add re-hydrated mushrooms.
- Line bottom of two casserole dishes with rice.
- Top rice with chopped turkey.
- Top chopped turkey with sauce and cheese.
- Bake for 30 minutes at 400 degrees or until cheese is melted.