

TURKEY & BUTTERNUT BAKE

Ingredients

2 Cups cooked & chopped Turkey
½ Yellow Onion, chopped
2 ribs Celery chopped
1 Tablespoon Garlic chopped
2 teaspoons Mixed Dried Herbs- such as Italian
2 Tablespoons Butter
¼ Cup Flour
2 Cups Turkey or Chicken Stock
Salt & Pepper to taste
2 Cups cooked & mashed Butternut Squash
1 Egg, beaten
¼ Cup Parmesan
Shredded Mozzarella Cheese

Directions

Oven 355F

In a skillet over medium-high heat cook the Onion & Celery in Butter until slightly browned, about 3 minutes.

Add Garlic & Herbs for 30 seconds or so before adding Flour and stirring to combine.

Pour in Chicken stock before the Flour gets too dark and stir well to combine.

Pour in Turkey and bring back to a low simmer for several minutes to thicken the sauce.

When ready, pour into a greased 2 Quart baking dish.

In a separate bowl combine pureed or mashed Butternut Squash with Egg and spoon over Turkey to create a “crust”
Sprinkle over Cheese.

Bake for 35-45 minutes or until bubbling around the edges.