

Turkey & Artichoke Casserole

contributed by Onya Tolmasoff

Makes 10-12 servings.

Ingredients

- 1/2 cup red or yellow bell pepper
- 2 cup Julienne cut carrots (I just shred them)
- 1/3 cup chopped green onions
- 1 pkg. (12oz) mozzarella cheese – shredded
- 2 TB butter
- 2 boxes Wild Rice & Long Grain Mix, prepared according
- to pkg. directions
- 2 cans (10 oz) Cream of Chicken Soup
- 1/4 cup Sherry
- 1/3 cup Parmesan Cheese
- 4 cups. cubed cooked turkey (or chicken)
- ¼ fresh breadcrumbs
- 2 jars (14 oz) marinated artichokes – drained

Instructions

- Generously grease 13 x 9 dish.
- Preheat oven to 350 F. In large skillet, sauté the pepper & onions in butter until onions are transparent.
- Add the soup & sherry & stir to mix well.
- In a large bowl, combine the sauce mixture with the turkey, artichokes, carrots & mozzarella cheese.
- Spread cooked rice over the bottom of greased pan.
- Spoon turkey mixture over top, spreading it evenly. In bowl, toss together the Parmesan cheese & breadcrumbs.
- Sprinkle over top of casserole.
- Cover with foil and bake in 350 deg.
- Oven for 40 min.
- Uncover & bake an additional 15 min.