



CONVIVIVUM  
URBAN FARMSTEAD

## THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

*The recipe is provided below if you would like to recreate the meal.*

### Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

**DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.**

## Turkey Pot Pie Casserole

### INGREDIENTS

3 medium celery stalks, chopped

3 medium carrots, chopped

2 cups minute rice

1 cups frozen green peas

1 lb. turkey breast, cut into 1-inch chunks

1/4 teaspoon black pepper (+ more for serving)

1/2 teaspoon salt (or more to taste)

1 teaspoon garlic powder

10.5 oz can of cream of mushroom (\*can sub cream of celery or cream of chicken) soup, thinned with one can of water or milk

2 cups water

½ cup smashed bread crumbs (or cracker crumbs)

### INSTRUCTIONS

1. Preheat the oven to 375°F and spray a 9×13-inch casserole dish with non-stick cooking spray.
2. In a greased casserole dish, add minute rice, peas, celery, carrots, diced turkey, and water. Mix. Add cream of mushroom soup and seasoning. Mix again.
3. Cover the casserole dish with tin foil and place in the oven. Bake at 375°F for 60 minutes.
4. Remove the casserole dish from the oven, remove the lid, sprinkle with cracker or bread crumbs, and let sit for at least 10 minutes to fully thicken.

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