

Valentine's Day Meal Challenge Recipes Ideas!

Full disclosure none of these recipes are mine. I have tried to copy the copywrite information, if listed for each recipe. If you are providing a meal to the shelter, you do not need to limit yourself to this small list. I found these recipes by googling recipes for large families or large groups. The internet is full of great ideas.

If you are branching out, prepare enough food for 20-25 at the Women's Center, and 30-35 at the Men's Center. Most of these recipes show the yield.

I recommend, serving a salad, vegetable (if not included with the recipe), or bread with these casseroles to complete the meal.

Table of Contents

	Page
Basic Beef Stew	2-3
Beef Noodle Skillet	4
Buffalo Chicken Lasagna	5
Chicken Cheese Strata	6
Chicken Pot Pie	7
Chicken Tortilla Dump Casserole	8
Chili Dog Pizza	9
Church Supper Spaghetti	10
Enchilada Casserole	11
Favorite Cheeseburger Pizza	12
Hay and Straw (Ham and Pasta Casserole)	13
Pork and Penne Skillet	14
Sloppy Joe Casserole Recipe	15-16
Spaghetti Bake	17-18
Stuffing and Turkey Casserole	19

**Thank you for loving our residents this
Valentine's Day Season!**

Basic Beef Stew

October 20, 2020

By

The Daily Meal Contributors

Anna_Pustynnikova/Shutterstock



Serves 8 (x3 for Women's Center, x4 or x5 for Men's Center)

Ingredients

- 2 pounds boneless beef chuck or round, trimmed, about 1 1/2 inches thick
 - 4 thick-sliced strips bacon
 - 2 large yellow onions
 - 2 large cloves garlic
 - 3 tablespoons flour
 - 3/4 teaspoons salt, or to taste
 - 1/2 teaspoon freshly ground pepper
 - 2 cups low-sodium beef broth
 - 1/2 cup dry red wine, beer or additional beef broth or water
 - 2 parsley sprigs
 - 2 teaspoons fresh thyme leaves or 1/2 teaspoon dried thyme
 - 6 large carrots
 - 2 large baking potatoes
 - 8 ounces frozen pearl onions
 - 2 cups mushrooms, wiped clean, halved
 - Chopped parsley or fresh herb sprigs, such as rosemary or thyme for garnish
-
- Cooked egg noodles or rice for serving, if desired

Directions

Trim off any fat from beef.

Cut beef into 1 1/2-inch pieces.

Pat meat dry with paper towels.

Cut bacon into 1/4-inch wide strips.

Cut large onions into 1/4-inch wide wedges.

Mince garlic.

Cook bacon in a heavy-bottomed 4 1/2-quart Dutch oven, deep skillet or saucepan, over medium heat until crisp. Remove pieces with slotted spoon and save.

Pour off the bacon fat into a bowl.

Return 1 tablespoon of the fat to the same pan; heat over medium-high heat.

Add enough beef cubes to the pan to fit comfortably in a single layer over bottom of the pan but without crowding.

Cook, turning cubes with tongs or a metal spatula until nicely browned on all sides.
As meat browns, remove it from the pan to a bowl and add more meat. Continue until all of the meat is browned, adding a little more of the bacon fat if needed to prevent meat from sticking.
Remove all meat from pan; add 1 tablespoon of the bacon fat.
Add onion wedges; cook and stir over medium heat until onion wilts and is barely golden, about 5 minutes.
Add garlic; cook and stir 1 more minute, watch carefully so garlic doesn't burn.
Return meat to pan and add flour, salt and pepper.
Cook and stir over medium heat to brown the flour slightly, about 3 minutes.
Pour the broth and wine into the pan so meat is barely covered; stir well to scrape up any browned bits from bottom of pan.
Stir in parsley and thyme.
Heat to a boil; stir well and reduce heat to very low.
Cover the pan tightly and let simmer, stirring occasionally until meat is almost completely tender when cut with a knife or tasted, about 1 1/2 hours. (Or bake the stew, covered, in a 350-degree oven, stirring occasionally.)
Shortly before meat is tender, peel carrots and potatoes.
Cut carrots into 1-inch long pieces. Cut potatoes into 1-inch cubes.
Stir into meat.
Continue cooking until carrots and potatoes are tender but not mushy, about 20 minutes.
Heat any remaining bacon fat in a large non-stick skillet over medium heat.
Add pearl onions; cook, stirring often, until onions are golden on all sides.
Stir onions and mushrooms into the stew; cook 5 minutes.
Sprinkle stew with crisp bacon pieces and chopped parsley.

Serve stew over cooked noodles.

This recipe originally appeared in [The Chicago Tribune](#).

Taste of Home



Beef Skillet Supper

TOTAL TIME: Prep/Total Time: 30 min

.YIELD: 8 servings. (x3 for Women's Center, x4 or x5 for Men's Center)

Sometimes I'll make extra of this comforting, noodle-y supper to guarantee leftovers. It's a great take-along dish for work or school. Trim calories from the entree by substituting ground turkey for the beef and low-fat cheese for the full-fat cheddar. —Tabitha Allen, Cypress, Texas

Ingredients

- 8 ounces uncooked medium egg noodles (about 4 cups)
 - 1-1/2 pounds ground beef
 - 1 medium onion, chopped
 - 1/2 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 can (8 ounces) tomato sauce
 - 1/2 cup water
 - 1 can (11 ounces) Mexicorn, drained
 - 1 cup shredded cheddar cheese
-

Directions

- 1. Cook noodles according to package directions; drain.
- 2. Meanwhile, in a large skillet, cook beef with onion over medium-high heat until no longer pink, 6-8 minutes; crumble beef. Stir in salt, pepper, tomato sauce and water; bring to a boil. Reduce heat; simmer, covered, 10 minutes.
- 3. Stir in corn and noodles; heat through. Sprinkle with cheese; let stand, covered, until cheese is melted.

© 2022 RDA Enthusiast Brands, LLC

Buffalo Chicken Lasagna

(x2 women's center, x3 for Men's)

TOTAL TIME: Prep: 1-1/2 hours Bake: 40 min. + standing **YIELD:** 12 servings. (x2 for the Women's Center, x3 for the Men's Center)

—Melissa Millwood, Lyman, South Carolina

Ingredients

- 1 tablespoon canola oil
- 1-1/2 pounds ground chicken
- 1 small onion, chopped
- 1 celery rib, finely chopped
- 1 large carrot, grated
- 2 garlic cloves, minced
- 1 can (14-1/2 ounces) diced tomatoes, drained
- 1 bottle (12 ounces) Buffalo wing sauce (choose something mild, not everyone can handle the spice)
- 1/2 cup water
- 1-1/2 teaspoons Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 9 lasagna noodles
- 1 carton (15 ounces) ricotta cheese
- 1-3/4 cups crumbled blue cheese, divided
- 1/2 cup minced Italian flat-leaf parsley
- 1 large egg, lightly beaten
- 3 cups shredded part-skim mozzarella cheese
- 2 cups shredded white cheddar cheese

Directions

1. In a Dutch oven, heat oil over medium heat. Add chicken, onion, celery and carrot; cook and stir until meat is no longer pink and vegetables are tender. Add garlic; cook 2 minutes longer. Stir in tomatoes, wing sauce, water, Italian seasoning, salt and pepper; bring to a boil. Reduce heat; cover and simmer 1 hour.
2. Meanwhile, cook noodles according to package directions; drain. In a small bowl, mix the ricotta cheese, 3/4 cup blue cheese, parsley and egg. Preheat oven to 350°.
3. Spread 1-1/2 cups sauce into a greased 13x9-in. baking dish. Layer with 3 noodles, 1-1/2 cups sauce, 2/3 cup ricotta mixture, 1 cup mozzarella cheese, 2/3 cup cheddar cheese and 1/3 cup blue cheese. Repeat layers twice.
4. Bake, covered, 20 minutes. Uncover; bake until bubbly and cheese is melted, 20-25 minutes. Let stand 10 minutes before serving.

Taste of Home



Chicken Cheese Strata

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 8 servings. (x3 for Women's Center, x 4 or x5 for the Men's Center)

The spices in this simple strata with chicken, broccoli and cheese offer an extra special taste. —Taste of Home Test Kitchen

Ingredients

- 3/4 pound boneless skinless chicken breasts, cut into 1/2-inch cubes
- 4 tablespoons butter, divided
- 3 cups frozen broccoli florets, thawed
- 1/2 teaspoon onion salt
- 1/2 teaspoon dried thyme
- 1/2 teaspoon dried rosemary, crushed (careful too much rosemary will kill a dish)
- 1/4 teaspoon pepper
- 6 cups cubed French bread
- 2 large eggs
- 3/4 cup 2% milk
- 2/3 cup condensed cream of onion soup, undiluted
- 1 cup shredded Colby-Monterey Jack cheese

Directions

1. Preheat oven to 400°. In a 10-in. ovenproof skillet, saute chicken in 2 tablespoons butter until no longer pink. Add broccoli, onion salt, thyme, rosemary and pepper; heat through. Remove from skillet and keep warm.
2. In same skillet, toast bread cubes in remaining butter until lightly browned. In a small bowl, combine eggs, milk and soup; pour over bread cubes. Stir in chicken mixture. Sprinkle with cheese.
3. Bake, uncovered, 15-20 minutes or until a knife inserted in the center comes out clean. Let stand 5 minutes before cutting.

© 2022 RDA Enthusiast Brands, LLC

Taste of Home

Favorite Chicken Potpie

TOTAL TIME: Prep: 40 min. Bake: 35 min. + standing

YIELD: 2 potpies (8 servings each). (3-4 Pies for Women's Center, 4-5 Pies for Men's Center)

Ingredients

- 2 cups diced peeled potatoes
 - 1-3/4 cups sliced carrots
 - 1 cup butter, cubed
 - 2/3 cup chopped onion
 - 1 cup all-purpose flour
 - 1-3/4 teaspoons salt
 - 1 teaspoon dried thyme
 - 3/4 teaspoon pepper
 - 3 cups chicken broth
 - 1-1/2 cups whole milk
 - 4 cups cubed cooked chicken
 - 1 cup frozen peas
 - 1 cup frozen corn
 - 4 sheets refrigerated pie crust
-

Directions

- 1. Preheat oven to 425°. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until crisp-tender; drain.
- 2. In a large skillet, heat butter over medium-high heat. Add onion; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in chicken, peas, corn and potato-carrot mixture; remove from heat.
- 3. Unroll a pie crust into each of two 9-in. pie plates; trim crusts even with rims of plates. Add chicken mixture. Unroll remaining crusts; place over filling. Trim, seal and flute edges. Cut slits in tops.
- 4. Bake 35-40 minutes or until crust is lightly browned. Let stand 15 minutes before cutting.

Chicken Tortilla Dump Dinner

All your favorite Tex-Mex flavors in a comforting casserole that's fast and easy to throw together.

Save Recipe

- Level: Easy
- Total: 55 min
- Active: 20 min
- Yield: 6 to 8 servings (x3 for the Women's Shelter, X4 or X5 for the Men's Shelter)

Ingredients

- 1 tablespoon canola oil
- Two 10-ounce cans diced tomatoes with chiles, such as Rotel
- 1 cup chicken broth
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/2 teaspoon kosher salt
- One 15.5-ounce can black beans, drained and rinsed
- One 10-ounce bag frozen corn
- 5 cups shredded cooked chicken (from about 1 small rotisserie chicken)
- 12 small corn tortillas, cut into quarters
- One 8-ounce block Monterey Jack cheese, shredded (about 2 cups)
- 1/2 cup sour cream
- 1/3 cup diced red onion
- 1/3 cup loosely packed fresh cilantro, chopped

Directions

1. Preheat the oven to 375 degrees F. Brush a 9-by-13-inch casserole dish with the oil.
2. Stir together the diced tomatoes with chiles, chicken broth, chili powder, cumin and salt in a large bowl. Add the black beans, frozen corn, chicken, tortilla wedges and half the cheese and stir to evenly distribute and moisten all of the ingredients. Transfer to the prepared casserole dish and spread into an even layer. Loosely cover with aluminum foil and bake for 25 minutes.
3. Raise the oven temperature to 400 degrees F. Remove the foil and sprinkle the top with the remaining cheese. Continue to bake until the cheese is melted and just starting to brown, about 10 minutes. Top with dollops of sour cream and sprinkle with the red onion and cilantro. Serve hot.

Copyright 2018 Television Food Network, G.P. All rights reserved.

Taste of Home



Chili Dog Pizza

TOTAL TIME: Prep/Total Time: 25 min.

YIELD: 8 servings. (x3 for the Women's Center, x 4 or x5 for the Men's Center)

My girls love it when I make this mash-up pizza with hot dogs and chili. It's a marvelous way to use up leftover chili. —Jennifer Stowell, Smithville, Missouri

Ingredients

- 1 tube (11 ounces) refrigerated thin pizza crust
 - 1/2 cup yellow mustard
 - 1 can (15 ounces) chili with beans
 - 6 hot dogs, sliced
 - 2 cups shredded cheddar cheese
 - Chopped onion and sweet pickle relish, optional
-

Directions

- 1. Preheat oven to 425°. Unroll and press dough into bottom of a greased 15x10x1-in. baking pan. Bake until edges are lightly browned, 5-7 minutes.
- 2. Spread with mustard; top with chili, hot dogs and cheese. Bake until crust is golden and cheese is melted, 10-15 minutes. If desired, sprinkle with onion and relish.

© 2022 RDA Enthusiast Brands, LLC

Taste of Home

Church Supper Spaghetti

TOTAL TIME: Prep: 50 min. Bake: 20 min.

YIELD: 12 servings. (x2 for Women's Center, x3 for the Men's Center)

—Verlyn Wilson, Wilkinson, Indiana

Ingredients

- 1 pound ground beef
 - 1 large onion, chopped
 - 1 medium green pepper, chopped
 - 1 can (14-1/2 ounces) diced tomatoes, undrained
 - 1 cup water
 - 2 tablespoons chili powder
 - 1 package (10 ounces) frozen corn, thawed
 - 1 package (10 ounces) frozen peas, thawed
 - 1 can (4 ounces) mushroom stems and pieces, drained
 - Salt and pepper to taste
 - 12 ounces spaghetti, cooked and drained
 - 2 cups shredded cheddar cheese, divided
-

Directions

- 1. In a large skillet, cook beef, onion and green pepper over medium heat until meat is no longer pink. Add tomatoes, water and chili powder. Cover and simmer for 30 minutes. Add the corn, peas, mushrooms, salt and pepper. Stir in spaghetti.
- 2. Layer half of the mixture in a greased 4-qt. baking dish. Sprinkle with 1 cup cheese; repeat layers.
- 3. Bake, uncovered, at 350° for 20 minutes or until heated through.

© 2022 RDA Enthusiast Brands, LLC

Taste of Home

Enchilada Casserole

TOTAL TIME: Prep: 20 min. Bake: 30 min. **YIELD:** 8 servings.

Every time I serve this dish, I get satisfied reviews—even from my father, who usually doesn't like Mexican food. Plus, it smells delicious while baking. —Nancy VanderVeer, Knoxville, Iowa

Ingredients

- 1 pound ground beef (90% lean)
 - 1 can (10 ounces) enchilada sauce
 - 1 cup salsa
 - 6 flour tortillas (10 inch)
 - 2 cups fresh or frozen corn
 - 4 cups shredded cheddar cheese
-

Directions

- 1. Preheat oven to 350°. In a large skillet, cook ground beef over medium heat until no longer pink, breaking it into crumbles; drain. Stir in enchilada sauce and salsa; set aside.
- 2. Place 2 tortillas, overlapping as necessary, in the bottom of a greased 13x9-in. baking dish. Cover with a third of the meat mixture. Top with 1 cup corn; sprinkle with 1-1/3 cups cheese. Repeat layers once, then top with remaining tortillas, meat and cheese.
- 3. Bake, uncovered, 30 minutes or until bubbly.
- 4. **Freeze Option:** Cover and freeze unbaked casserole. To use, partially thaw in refrigerator overnight. Remove from refrigerator 30 minutes before baking. Preheat oven to 350°. Bake casserole as directed, increasing time as necessary to heat through and for a thermometer inserted in center to read 165°.

© 2022 RDA Enthusiast Brands, LLC

Taste of Home



Favorite Cheeseburger Pizza

TOTAL TIME: Prep/Total Time: 25 min.

YIELD: 8 servings (x3 for the Women's Center, x4 or x5 for the Men's Center)

My sister-in-law used to own a pizza restaurant and gave me this awesome recipe that features ground beef, cheddar and Thousand Island dressing. We like it on whole wheat crust. —Katie Buckley, Wyoming, Delaware

Ingredients

- 1 pound ground beef
- 1/4 teaspoon salt
- 1 prebaked 12-inch thin pizza crust
- 1/2 cup Thousand Island salad dressing
- 1 small onion, chopped
- 2 cups shredded cheddar cheese
- 2 cups shredded lettuce
- 1/2 cup sliced dill pickles

Directions

- 1. Preheat oven to 450°. In a large skillet, cook beef over medium heat, until no longer pink, 6-8 minutes, breaking into crumbles; drain. Sprinkle beef with salt.
- 2. Place crust on an ungreased pizza pan or baking sheet; spread with salad dressing. Top with beef, onion and cheese.
- 3. Bake 6-8 minutes or until cheese is melted. Top with lettuce and pickles just before serving.

© 2022 RDA Enthusiast Brands, LLC

Taste of Home



Hay and Straw

TOTAL TIME: Prep/Total Time: 20 min.

YIELD: 8 servings. (x3 for the Women's Center, x4 or x5 for the Men's Center)

This recipe is not only quick and easy to prepare, it's pretty, too. This colorful pasta dish combines julienned ham, Parmesan cheese, peas and linguine.—Priscilla Weaver, Hagerstown, Maryland

Ingredients

- 1 package (16 ounces) linguine
 - 2 cups julienned fully cooked ham
 - 1 tablespoon butter
 - 3 cups frozen peas
 - 1-1/2 cups shredded Parmesan cheese
 - 1/3 cup heavy whipping cream
-

Directions

1. Cook linguine according to package directions. Meanwhile, in a large skillet, sauté ham in butter for 3 minutes. Add peas; heat through. Drain linguine; toss with the ham mixture, Parmesan cheese and cream. Serve immediately.

© 2022 RDA Enthusiast Brands, LLC

Taste of Home



Barbecue Pork and Penne Skillet

TOTAL TIME: Prep/Total Time: 25 min.

YIELD: 8 servings. (x3 for the Women's Shelter, x 4 or x5 for the Men's Shelter)

I'm the proud mother of wonderful and active children. Simple, delicious and quick meals like this BBQ pork skillet are perfect for us to enjoy together after school activities, especially if I have leftover pulled pork. —Judy Armstrong, Prairieville, Louisiana

Ingredients

- 1 package (16 ounces) penne pasta
- 1 cup chopped sweet red pepper
- 3/4 cup chopped onion
- 1 tablespoon butter
- 1 tablespoon olive oil
- 3 garlic cloves, minced
- 1 carton (16 ounces) refrigerated fully cooked barbecued shredded pork
- 1 can (14-1/2 ounces) diced tomatoes with mild green chiles, undrained
- 1/2 cup beef broth
- 1 teaspoon ground cumin
- 1 teaspoon pepper
- 1/4 teaspoon salt
- 1-1/4 cups shredded cheddar cheese
- 1/4 cup chopped green onions

Directions

1. Cook pasta according to package directions. Meanwhile, in a large skillet, saute red pepper and onion in butter and oil until tender. Add garlic; saute 1 minute longer. Stir in the pork, tomatoes, broth, cumin, pepper and salt; heat through.
2. Drain pasta. Add pasta and cheese to pork mixture; stir until blended. Sprinkle with green onions.
Freeze option: Freeze cooled pasta mixture in freezer containers. To use, partially thaw in refrigerator overnight. Place in a shallow microwave-safe dish. Cover and microwave on high until heated through.



Sloppy Joe Casserole

By Theresa Harnar

Prep:

15 mins

Cook:

50 mins

Total:

1 hr 5 mins

Servings:

8 (X3 for Women's Center, X4 for Men's Center)

Ingredients

- 1 pound ground beef
- 1 small onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 1 clove garlic, chopped
- 1 (14.5 ounce) can petite diced tomatoes
- 1 cup ketchup
- 1 tablespoon brown sugar
- 1 teaspoon yellow mustard
- salt and ground black pepper to taste
- 2 cups frozen whole-kernel corn
- 1 (16 ounce) package penne pasta
- 1 ½ cups shredded Colby-Jack cheese

Directions

Instructions Checklist

- **Step 1**
Preheat oven to 350 degrees F (175 degrees C).
- **Step 2**
Heat a large skillet over medium-high heat. Cook and stir beef, onion, green bell pepper, red bell pepper, and garlic in the hot skillet until beef is browned and crumbly, 5 to 7 minutes; drain and discard grease.
- **Step 3**
Stir tomatoes, ketchup, brown sugar, mustard, salt, and pepper into ground beef mixture; reduce heat and simmer until heated through, about 10 minutes.
- **Step 4**
Bring a large pot of lightly salted water to a boil. Cook corn in the boiling water until cooked through, about 5 minutes; drain.
- **Step 5**
Bring a large pot of lightly salted water to a boil; add penne and cook, stirring occasionally, until tender yet firm to the bite, about 11 minutes. Drain.
- **Step 6**

Mix corn, pasta, and Colby-Jack cheese into ground beef mixture; pour into a 9x13-inch baking dish.

- **Step 7**

Bake in the preheated oven until heated through and cheese is melted, about 20 minutes.

Nutrition Facts

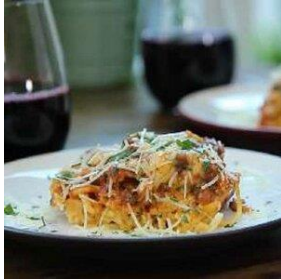
Per Serving:

513 calories; protein 25.1g; carbohydrates 63.6g; fat 18.8g; cholesterol 59.3mg; sodium 675.4mg.

Baked Spaghetti

A comforting baked spaghetti casserole with plenty of melted cheese is the perfect dish for potlucks, family gatherings, or a week-night dinner.

By CALLIKO



Prep:

25 mins

Cook:

1 hr

Total:

1 hr 25 mins

Servings: 8 (x3 for Women's Center, x4 for Men's Center)

Ingredients

Ingredient Checklist

- 1 (16 ounce) package spaghetti
- 1 pound ground beef
- 1 onion, chopped
- 1 (32 ounce) jar meatless spaghetti sauce
- ½ teaspoon seasoned salt
- 2 eggs
- ½ cup grated Parmesan cheese
- 5 tablespoons butter, melted
- 2 cups small curd cottage cheese, divided
- 5 cups shredded mozzarella cheese, divided

Directions

Instructions Checklist

- **Step 1**
Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x13-inch baking dish.
- **Step 2**
Bring a large pot of lightly salted water to a boil. Cook spaghetti in boiling water, stirring occasionally until cooked through but firm to the bite, about 12 minutes. Drain.
- **Step 3**
Heat a large skillet over medium heat; cook and stir beef and onion until meat is browned and onion is soft and translucent, about 7 minutes. Drain. Stir in spaghetti sauce and seasoned salt.
- **Step 4**
Whisk eggs, Parmesan, and butter in a large bowl. Add spaghetti and toss to coat.
- **Step 5**
Place 1/2 of the spaghetti mixture in the prepared dish. Top with 1/2 of the cottage cheese, 2 cups mozzarella, and 1/2 of the meat sauce. Repeat layers. Cover with aluminum foil.
- **Step 6**
Bake in preheated oven for 40 minutes. Remove foil and sprinkle with the remaining mozzarella. Continue to bake until the cheese is melted and lightly browned, 20 to 25 minutes longer.

Nutrition Facts**Per Serving:**

797 calories; protein 44.3g; carbohydrates 60.9g; fat 40.9g; cholesterol 126.1mg; sodium 1325.5mg.

© Copyright 2022 allrecipes.com. All rights reserved. Printed

from <https://www.allrecipes.com> 01/25/2022

Taste of Home

Stuffing & Turkey Casserole

TOTAL TIME: Prep: 15 min. Bake: 45 min. + standing **YIELD:** 12 servings. (x2 for Women's Center, x3 for the Men's Center)

—Debbie Fabre, Ft Myers, Florida

Ingredients

- 4 cups leftover stuffing
 - 1 cup dried cranberries
 - 1 cup chopped pecans
 - 3/4 cup chicken broth
 - 1 large egg, lightly beaten
 - 2 cups shredded part-skim mozzarella cheese
 - 1 cup whole-milk ricotta cheese
 - 4 cups cubed cooked turkey, divided
 - 1 cup shredded cheddar cheese
-

Directions

- 1. Preheat oven to 350°. Place stuffing, cranberries and pecans in a large bowl; stir in broth. In a small bowl, mix egg and the mozzarella and ricotta cheeses.
- 2. In a greased 13x9-in. baking dish, layer 2 cups turkey, 3 cups stuffing mixture, and the cheese mixture. Top with remaining turkey and stuffing mixture. Sprinkle with cheddar cheese.
- 3. Bake, covered, 40-45 minutes or until heated through. Bake, uncovered, 5 minutes longer. Let stand 10 minutes before serving.

© 2022 RDA Enthusiast Brands, LLC