

Another Great Recipe from

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Turkey & Stuffing Shells

This comforting entrée is a great way to use up Turkey-Day leftovers or Christmas extras. It's easy to double in case you have a lot of left from a holiday meal, and comes together quickly, since the ingredients are already cooked. It's like a holiday meal in every bite!

15 jumbo pasta shells
1 cup prepared stuffing/dressing
1 cup cooked turkey, finely cubed
1-3/4 cups shredded cheddar-Jack cheese
1/2 cup mayonnaise
1 to 1-1/2 cups prepared gravy
1 teaspoon dried parsley flakes

- Preheat oven to 350 degrees.
- Prepare pasta shells according to package directions.
- In the meantime, combine stuffing, turkey, 1-1/2 cups cheese and mayonnaise in a large bowl.
- Spritz a 2-quart baking dish with non-stick cooking spray.
- Spread 2 tablespoons gravy over bottom of dish.
- Drain shells and gently rinse with cold water until shells are cool to the touch.
- Spoon stuffing mixture into shells and set in baking dish.
- Top shells with remaining gravy.
- Sprinkle remaining 1/4 cup cheese and parsley flakes over shells.
- Cover and bake at 350 degrees for 30 minutes or until shells are heated through.

Ruthie's Culinary Clues

Have some leftover corn or green beans from your holiday feast? Toss them into the stuffing mixture! Don't have all of these leftovers? No problem! Put the dish together with rotisserie chicken, prepared Stovetop Stuffing and some jarred gravy. Feel free to use whatever shredded cheese you'd like such as Swiss, but don't use light mayonnaise. You skinny bitches will just have to suck it up and enjoy the goodness full-fat mayo offers in this stick-to-your-ribs dish. I used a 2-quart rectangular baking dish to test this recipe, but you can also use an 8x8-inch or 9x9-inch square baking dish.