

## Turkey Dinner Shepherd's Pie

*Do you have a lot of leftover holiday dinner and not an idea to what to do with it? Get ready to transform your holiday leftovers into a comforting classic with leftover turkey shepherd's pie. This dish combines tender chunks of turkey with a rich, savory gravy, mixed vegetables, and a creamy mashed potato topping.*

**Yield:** 6 servings

**Serving Size:** 1 cup

### Ingredients:

- 2 cups cooked turkey
- 3/4 cup turkey gravy
- 2 cups prepared stuffing
- 1 cup leftover roasted vegetables, frozen peas or green beans\*
- 1 can (15-1/4 ounces) whole kernel corn, drained
- 2 cups warm, cooked mashed potatoes
- Fresh parsley, minced (optional)

### Instructions:

1. Preheat oven to 325°.
2. Grease a 9 x 13 pan, layer the turkey, gravy, roasting vegetable of your choice, stuffing and corn.
3. Top with cooked potatoes.
4. Bake, uncovered, until edges of potatoes are browned, 45-50 minutes.
5. If desired, sprinkle with parsley. Serve and enjoy!

\*Chef's Tip: Really, any frozen vegetable will do! Try some leftover roasted veggie mix frozen peas, or green beans!

Per Serving: Calories 287 kcal, Carbohydrates 22.6 g, Protein 28.5 g Sat Fat 3.4 , Sodium 623 mg, Added Sugars 2 g

This recipe was taken from <https://www.tasteofhome.com/recipes/turkey-shepherd-s-pie/>