

Turkey Casserole

Serves 20 / Cooking time 20 minutes

Calories per serving: 353kcal / Fat per serving 0.4g



Ingredients

3kg Cooked Diced Turkey Breast
180ml/12 tbsp Oil
6 Onions, chopped
1.2kg Carrots/Celery, chopped
3.6ltr Chicken Stock
1.2kg Potatoes, peeled and cubed
1.2kg frozen Mixed Vegetables
6 tsp Cornflour
Gravy Browning
Seasoning

Method

1. Pre-heat the oven to 200°C/400°F/Gas Mark 6.
2. Fry the chopped onion, carrots and celery until softened. Add the chicken stock and seasoning.
3. Place in an ovenproof container and add the cubed potatoes. Cover and cook in the oven for about 30 minutes.
4. Carefully remove the dish from the oven and add the cooked turkey and frozen vegetables. Return to the oven for a further 15 minutes. Once cooked, thicken the mixture with cornflour and add a little gravy browning.



For more information or help with menu planning, please contact the Bernard Matthews Foodservice team on:

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