



What to do with leftover turkey? Try this!

Turkey, Ham, and Swiss Casserole!

Ingredients:

- 8 ounces SHURFINE macaroni
- 3 tablespoons SHURFINE butter
- 3/4 cup chopped onion
- 3/4 cup chopped celery
- 1 cup diced SHURFINE ham
- 3 tablespoons SHURFINE flour
- 2 1/2 cups Crowley's milk
- 1/2 teaspoon dried leaf marjoram or thyme
- 1 teaspoon SHURFINE salt
- 1/8 teaspoon SHURFINE ground black pepper
- 2 cups shredded SHURFINE Swiss cheese
- 2 cups diced turkey
- 1 cup frozen peas and carrots, optional
- ***Topping***
- 1 cup SHURFINE soft bread crumbs
- 1 tablespoon SHURFINE butter



Directions:

1. Heat oven to 350°. Grease a 2-quart baking dish.
2. Cook pasta in boiling salted water following package directions.
3. Drain and rinse; set aside
4. Heat butter in a large skillet and saute the onion and celery over medium-low heat until softened.
5. Add ham and stir in flour until well combined.
6. Gradually stir in the milk until thickened.
7. Add marjoram, salt, and pepper.
8. Stir in the cheese, turkey, and peas and carrots, if using.
9. Add the cooked pasta and blend thoroughly. Spoon the pasta mixture into the prepared baking dish.
10. Combine bread crumbs with 1 tablespoon melted butter; sprinkle over the top of the casserole.

Bake for 25 to 30 minutes, until bubbly and topping is browned.
Serves 4 to 6.