

TURKEY CASSEROLE

INGREDIENTS

- 1 pkg Mushrooms (porcini)(dried)
- 2 1/2 Turkey (roasted) (large pieces)
- 8 oz Noodles (wide) (cooked)
- 3 T Olive oil
- 3 T Shallots (finely chopped)
- 1 t Thyme leaves (chopped)
- 1 pinch Cayenne pepper
- 3 T Whole-Wheat **OR** gluten-free flour
- 2 1/2 C Almond milk **OR** soy milk **OR** coconut milk
- 1 T Dry Vermouth
- 1/4 t Salt
- 1/2 C Vegan parmesan cheese
- 1/2 C Panko crumbs



DIRECTIONS

- 1 Pre-heat oven to 325 degrees F & spray non-stick cooking spray on a pyrex dish
- 2 Soak mushrooms according to package directions, reserving 1 1/2 C liquid
- 3 Chop mushrooms, then toss with large pieces of roast turkey & wide egg noodles in a large bowl
- 4 Heat olive oil in a large skillet over medium heat & sauté shallots until softened (about 5 minutes)
- 5 Add thyme leaves & cayenne pepper & cook until shallots become golden (2 minutes)
- 6 Stir in flour & cook until browned (1 - 2 minutes)
- 7 Add your choice of pareve milk, cognac & reserved porcini liquid
- 8 Scrape bits from bottom of pan & season with salt
- 9 Heat just to boiling, then pour over noodle mix & toss
- 10 Pour mix into baking dish & cover with foil & bake for 25 minutes.
- 11 In a small bowl, mix the vegan cheese with the panko crumbs
- 12 Remove foil from casserole & sprinkle with cheese & crumb mix
- 13 Continue to bake uncovered until golden (about 10 minutes)

NOTES

Serves 6

