

White Chicken Chili

Cook Time: 10-12 Minutes

Serves: 4-6

Ingredients

- 2 15.5 cans great northern beans, undrained
- 1 can whole kernel corn
- 1 can green enchilada sauce
- 1 12.5 can chunk chicken, undrained
- 2 bouillon cubes

Directions

Combine all ingredients in a large pot. Add enough water to get desired consistency. Bring to a boil, then reduce heat and simmer 20-25 minutes, stirring occasionally.

Thanksgiving Casserole

Serve 4-6

Ingredients

- 2 cans turkey
- 1 box stuffing mix
- 1 can green beans
- 1-2 packets of turkey gravy mix (enough for 2 cups of gravy)
- 2 packets instant mashed potatoes

Directions

- Preheat oven to 400 degrees.
- Prepare mashed potatoes according to package instructions and spread in the bottom of a casserole dish.
- Drain green beans and layer evenly over the potato layer.
- Drain turkey, but reserve the broth. Shred turkey and distribute evenly over top of the green beans.
- Prepare gravy using the turkey broth from the cans to replace some of the water. Pour gravy evenly over the casserole.
- Prepare stuffing mix according to package directions.
- Distribute stuffing over the top as the final layer. If you have it, add some pats of butter over the stuffing.
- Bake at 400 degrees for 30-40 minutes or until the top is crispy and the edges are bubbly.