Green Chile Turkey & Stuffing Casserole

If you've got turkey, stuffing, and gravy left after Thanksgiving, you're halfway to dinner. Add a little roasted New Mexico green chile and you've got an easy casserole for the weekend.

- 4 cups chopped cooked turkey
- 2 cups cooked mixed vegetables
- 2 cups turkey gravy
- ¼ cup chopped roasted green chile, mild or hot
- 4 to 5 cups prepared stuffing
- ½ cup shredded cheddar

Heat the oven to 375°F. Mix the turkey, vegetables, gravy, and green chile in a greased 9-by-13-inch baking dish. Spread the stuffing over the filling and sprinkle with cheddar. Bake uncovered for about 30 minutes, or until the top is golden and the center reaches 165°F.

For a gluten-free version, use gluten-free stuffing and gravy, and make sure the cooked turkey and vegetables were prepared with gluten-free ingredients.

Adapted from Penny & Home.