



## **Cheddar Turkey Casserole** made with **Rustlin' Rob's Creamy Garlic Mustard**

HEAT LEVEL: MILD

### **INGREDIENTS:**

- 4 cups uncooked spiral pasta
- 1 garlic clove, minced
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- 2 teaspoon [Rustlin' Rob's Creamy Garlic Mustard](#)
- 1/4 teaspoon dried thyme
- 1/4 teaspoon pepper
- 2 cups 2% milk
- 1-1/2 cups shredded cheddar cheese
- 2 cups cubed cooked turkey
- 2 cups frozen mixed vegetables, thawed
- 1/2 cup slivered almonds

**DIRECTIONS:**

Preheat oven to 350°. Cook pasta according to package directions.

Meanwhile, in a large saucepan, saute garlic in butter until tender.

Stir in flour, salt, creamy garlic mustard, thyme and pepper.

Gradually stir in milk. Bring to a boil; cook and stir 2 minutes or until thickened.

Remove from heat; stir in cheese until melted.

Drain pasta; place in a large bowl. Toss with turkey, vegetables and cheese sauce.

Transfer to a greased 13x9-in. baking dish. Sprinkle with almonds. Bake, uncovered, 35-40 minutes or until heated through.