



Leftover Turkey Casserole made with Rustlin' Rob's Artichoke Parmesan Dip Mix

This recipe is one of many ways to use all the leftover turkey that you might have from Thanksgiving. Here are some other great recipes that you might like to use:

[Cheddar Turkey Casserole](#)

[Donna's Turkey Salad Recipe](#)

HEAT LEVEL: MILD

INGREDIENTS:

- 1 (14 ounce) package dry bread stuffing mix, prepared
- 1 (8 ounce) container sour cream
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1 (10.75 ounce) can condensed cream of celery soup
- 1 package [Rustlin' Rob's Artichoke Parmesan Dip Mix](#)
- 2 (14.5 ounce) cans French-style green beans, drained
- 2 cups cooked, chopped turkey meat

INSTRUCTIONS:

Preheat oven to 350 degrees F (175 degrees C).

Prepare stuffing according to package directions.

In a medium bowl, mix the sour cream, cream of mushroom soup, cream of celery soup and dip mix.

Spread the green beans in a 9x13 inch dish. Top with a layer of turkey. Pour the soup mixture over the turkey. Top with stuffing.

Bake in the preheated oven 30 minutes, or until browned and bubbly.