Casseroles That Use Your Leftover Turkey

Hello [[firstname]],

In the ‘6 Healthy Turkey Leftover Ideas’ blog post, you learned that casseroles are a common way to use your leftover turkey. This email covers some different casseroles you can make.

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When you have a dish full of leftover turkey, you don’t want to waste it after working so hard to cook the perfect turkey. Luckily, there are a lot of ways to use it up. Casseroles are a great option since it also uses some of the other dishes you have leftover. Go ahead and try some of these different casseroles.

**Turkey, Cornbread, and Cranberry Casserole**

This casserole is not only going to help use up some of your leftover turkey, but it also uses up any leftover stuffing and cranberries you have. There are a couple ways to handle the cranberries. You can either heat up the turkey and stuffing in a casserole dish with cranberries mixed in, or you can just top the dish with your cranberry sauce when it is finished cooking.

**Leftover Casserole**

This turkey casserole is exactly what you think it is; it is a casserole made with all your Thanksgiving leftovers. Grab the leftovers and just layer them in a casserole dish. This is a great way to make something for the family with the leftovers without having to heat up each item separately. You can layer the potatoes, stuffing, green bean casserole, and turkey. Leave the cranberry sauce for the end, along with the deviled eggs. You can also add in any vegetables sides you have leftover.

**Breakfast Casserole**

Just because you are using turkey in your casserole, doesn’t mean you can’t turn it into a breakfast version. Turkey cut into small pieces is an excellent source of protein when you want to make yourself a casserole with eggs, cheese, and veggies. Think of it as a healthier alternative to sausage or bacon in the casserole. You can also go with a Mexican food twist by adding some salsa or even enchilada sauce to the casserole.

**Turkey Noodle Casserole**

If you enjoy tuna noodle casserole, consider making it with turkey instead of tuna. This is a good way to use a lot of that leftover white meat. You will make it similar to regular tuna noodle casserole with cream of mushroom soup, milk, frozen veggies, bread crumbs, butter, and of course the egg noodles. Combine all of these ingredients together with your turkey and bake it.

[sign off]