

TURKEY DINNER IN A BAG



PREP TIME
10-15 MIN



COOK TIME
30 MIN



SERVINGS
4-6



Ingredients

- 2 cans of turkey
- 1 box stuffing mix
- 1 can green beans
- 1-2 packet(s) turkey gravy *See notes*
- 2 packets flavored instant mashed potatoes *See notes*
- Dried cranberries (Optional)

Instructions

1. Prepare the mashed potatoes according to the package instructions and spread on the bottom of a casserole dish
2. Layer drained green beans over top of the potatoes
3. Drain the turkey but reserve the broth, shred the turkey with a fork and spread evenly over top of the green beans.
4. Prepare the turkey gravy, substituting a portion of the water for the turkey broth from the can. Pour this on as the next layer
5. Lastly, prepare the stuffing mix according to the box instructions (add dried cranberries if desired)
6. Distribute the stuffing mix evenly over top as the final layer. If you have it, add some pats of butter or margarine over top to assist with browning.
7. Bake this at 400 degrees for 30 to 40 minutes or until the top is crispy and the edges are bubbling
8. Enjoy!

Notes:

- For this variation of the recipe, I would recommend buying the type of instant mashed potatoes that only need water to make them
- Check your gravy instructions, if the gravy mix makes 1 cup prepared, you will need 2 packets, but if it makes 2 cups you will only need 1 packet

