

Turkey Florentine Bake

Provided by the Auburn Interfaith Food Closet

Recipe type: Main dish, Fall & Winter

Serves: 4-6

Prep Time: 10 minutes

Cook Time: 30 minutes



Ingredients

- 1 package (10 oz.) frozen spinach, thawed and squeezed dry
- 1 cup leftover gravy (or one 10.5-oz can Cream of Chicken soup, or 1/2 cup milk)
- 3 eggs
- 1 to 2 cups leftover turkey, cut into bite-size pieces
- 2 cups leftover stuffing (or 2 cups stale bread, diced and mixed with 2 tablespoons each of sautéed chopped onions and celery)

Directions

- 1 Preheat oven to 350°F. Grease a 2-quart baking dish.
- 2 Place spinach across the bottom of the baking dish.
- 3 Layer stuffing (or bread mixture) on top of the spinach. Layer turkey pieces on top of the stuffing.
- 4 In a small bowl, beat the eggs together with the liquid (leftover gravy, or Cream of Chicken soup, or milk). Pour over turkey in the baking dish.
- 5 Bake at 350 °F for 30 minutes. Serve hot.



www.auburnfoodcloset.org