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## POTATO, TURKEY & VEGETABLE CASSEROLE

**SERVES:** 6 SERVINGS | **PREP & COOK TIME:** 45 MINUTES

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### INGREDIENTS

- 1 tablespoon plus 1 teaspoon olive oil
- 3/4 pound extra lean ground turkey breast
- 1/2 teaspoon each dried thyme leaves, garlic powder, ground black pepper
- 1/2 teaspoon salt, optional
- 1 can (15 ounces) READ German Potato Salad
- 1/2 cup light sour cream
- 2 cups frozen or canned mixed vegetables (thaw if frozen; drain if canned)
- 1/2 cup bread crumbs

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### INSTRUCTIONS

1. Heat oven to 350°F. Heat 1 tablespoon oil in large nonstick skillet over medium heat. Add turkey and seasonings. Cook 5 to 7 minutes, until cooked through, stirring occasionally and breaking turkey into large crumbles.
2. Stir in potato salad and sour cream. Add vegetables; stir to combine. Spoon in 2-quart casserole dish sprayed with nonstick cooking spray.

3. Toss together bread crumbs and remaining 1 teaspoon oil. Sprinkle over casserole. Bake 30 minutes or until bubbly and heated through.
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**FIND IT ONLINE:**

<http://www.readsalads.com/recipes/potato-turkey-veggie-casserole>

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