



RECIPE NAME: Chicken or Turkey Scallop

FROM THE KITCHEN OF: Talia Radke '17

INGREDIENTS:

1/4 cup melted butter
1 1/4 cup water
2 tsp instant chicken bouillon
1 7/8 oz package sage and onion stuffing mix (or use your own homemade leftover stuffing and skip above)

1 cup diced celery
1 cup onion and/or green pepper (optional)
1 cup or more frozen mixed vegetables
3 cups cooked cubed/shredded chicken or turkey

1 can cream soup (celery, chicken or mushroom)
1 cup milk

Salt and pepper as needed

INSTRUCTIONS:

Bake at 350 for 30 minutes. If cold, bake 15 minutes more. Can cover with foil for part of the time. Combine butter, water, bouillon with stuffing mix. Or use your own prepared leftover stuffing. Put in a greased 9"x13" baking dish. Layer celery, frozen vegetables, and chicken or turkey. Top with cream soup and milk which has been mixed well together. (I have even used leftover gravy instead of this and it's awesome)

Additional Notes: Yields 6-8 servings. This freezes well - just bake longer. Great way to use up holiday leftovers! Especially good served with cranberry sauce and hot rolls.

