



Total Time
15 MIN.

Serving Size
100Z/1 1/4 CUPS EACH

Difficulty
EASY

A delicious twist on classic comfort-food using Campbell's® Condensed Cream of Mushroom soup, turkey and instant mashed potatoes.

Yields
24

INGREDIENTS

	WEIGHT	MEASURE
<i>Campbell's</i> Condensed Cream of Mushroom soup	62 fl oz, 1.3 48 oz cans	1 3/4 1.3 1.36 L cans
Water	1 1/2 cups	375 mL
Ground turkey	5.5 lbs	2 1/2 kg
Black pepper, ground,	1 1/2 tbsp	23 mL
Onion powder	1 tbsp	15 mL
Poultry seasoning	1 tbsp	15 mL
Mixed vegetables, frozen, thawed	12 cups	3 L
Mashed potato flakes, instant, dry, prepared	11 cups	2 .8 L
Cheese, cheddar, shredded	1 1/2 cups	375 mL

INSTRUCTIONS

1. Preheat oven to 350°F (177°C).
2. Mix the condensed soup and water together in a large bowl.
3. Season the ground turkey with the black pepper, onion powder, and poultry seasoning.
4. Add the ground turkey and vegetables to the soup mixture and stir to coat. Transfer the turkey mixture into 2 (2"deep) steam table pans.
5. Spread the potato mixture over the turkey mixture in the steam table pans.
6. Sprinkle with cheese.
7. Bake for 40 minutes or until the turkey mixture is hot and bubbling

CCP: Heat to an internal temperature of 165°F (74°C) or higher for 15 seconds.

CCP: Hold hot at 140°F (60°C) or higher for service.

To serve: Cut each pan 6 x 4 (24 pieces/pan)



Tip

Option: Create individual Turkey Shepherd's Pies in casserole dishes.