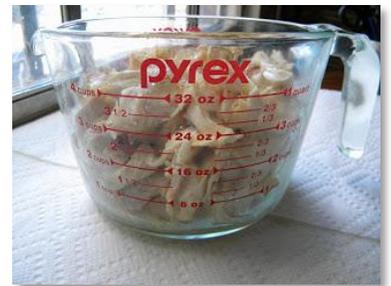


Leftover Turkey (or Chicken) Casserole

Photos and text (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini. Recipe adapted from firehouse Captain Jim Colston.

This satisfying casserole is one of our favorite comfort food dinners to make with our Thanksgiving turkey leftovers. This easy recipe works just as well with chicken, which means you can enjoy it all winter long. Years ago, I adapted the recipe from one created by a working firefighter named Captain Jim Colston. Why did I have to adapt Jim's recipe? Because the captain's original "firehouse" portions were huge! After bringing it down to a sane serving of 6, I added more details to the directions, including oven temps and times, and I tweaked Jim's ingredients for better flavor. I also included directions on cooking chicken breasts when you don't have leftovers on hand. Happy Thanksgiving, everyone. May you eat with joy! ~ [Cleo Coyle](#)



Serves 6

- 4 cups cooked, chopped turkey or chicken** (about 2 pounds)
- 1 12-ounce box stuffing** (*see my note below on using leftover stuffing)
- 1 14-ounce can of chicken or turkey broth** (or 2 cups fresh stock)
- 1 to 2 tablespoons butter or margarine**
- 4 slices cooked ham, quartered** (or 6 slices of Canadian bacon)
- 8 ounces pepper jack cheese** (deli slices or block cheese, see my **note below on other cheeses)

***Note on stuffing:** If using leftover (or pre-made) stuffing, you will need 6 cups. You must also reduce the amount of broth or stock to 1/3 cup.

****Note on cheese:** If you don't care for spicy flavor, substitute any mild cheese that melts easily: e.g., Monterey Jack, Colby-Jack, mozzarella, or a young Provolone or Asiago.

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(Optional) Step 1 - You can use leftover chicken or turkey for this recipe; rotisserie chicken; or roast or grill your chicken breasts fresh. To roast raw chicken breasts, sprinkle them with salt, pepper, and poultry seasoning; place them in a greased shallow pan; and cook them for about 45 minutes in an oven preheated to 325° F. Do not overcook or your chicken will be dry. Chop up the cooked chicken and set aside.

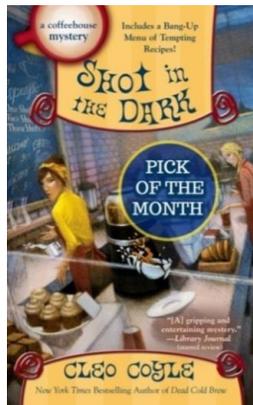
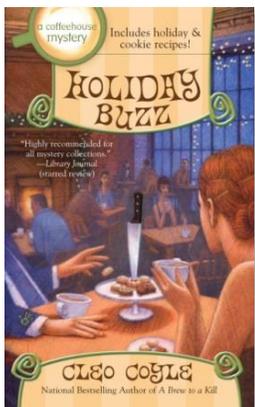
Step 2 - Preheat your oven to 350° F. Generously grease a shallow 8 x 12-inch glass dish or casserole pan with butter or margarine. If using boxed stuffing, mix together the box ingredients and 14-ounce can of broth or 2 cups fresh stock. If you roasted chicken specifically for this dish, I suggest adding the pan drippings to the stuffing bowl for more good flavor. **Note: If using pre-made or leftover stuffing, reduce broth amount to 1/3 cup.**

Step 3 - Pour the stuffing into the pan. Using the back of a large spoon, press it into an even layer, and bake until the top is crispy and brown, about 20 minutes.

Step 4 - Spread the cooked turkey (or chicken) evenly on top of the crisped stuffing. Arrange the ham slices (or Canadian bacon) on top of the meat and return it to the hot oven for 10 minutes. Remove the pan once more and cover it evenly with the cheese slices (or shredded block cheese). Bake for 10 more minutes, until cheese is mostly melted. Finish under the broiler for 3-5 minutes, until the cheese is bubbly. May you...

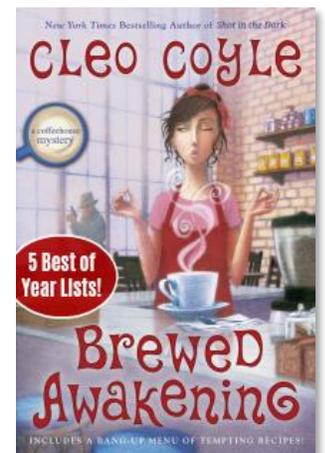


Eat with joy! ~ Cleo



The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

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