

Turkey and Cornbread Casserole

with Hazelnut Tea

2 C Cooked turkey (diced)

2 C Cornbread (crumbled)

1 C Corn (frozen or canned)

1/2 C Red bell pepper (chopped)

1/2 C Onion (chopped)

1/4 C Butter

1/4 C Flour

2 C Chicken broth

1 C Heavy cream

1 † Garlic powder

1 † Sage

Salt and pepper to taste

1/2 C Hazelnut Tea (brewed and cooled)

PREHEAT your oven to 375°F and grease a 9x13-inch baking dish.

SAUTÉ red bell pepper and onion in butter until tender.

STIR IN flour and cook for 1-2 minutes.

GRADUALLY ADD chicken broth, heavy cream, and brewed Hazelnut Tea, stirring constantly until thickened.

COMBINE cooked turkey, crumbled cornbread, corn, sautéed vegetables, garlic powder, sage, salt, and pepper in a large bowl.

POUR the sauce over the turkey mixture and stir to combine.

TRANSFER the mixture to the prepared baking dish.

BAKE for 30-35 minutes or until bubbly and golden brown.