

# Turkey and Wild Rice Casserole

## with Cranberry Autumn Tea

2 C Cooked turkey (diced)  
2 C Cooked wild rice  
1 C Celery (chopped)  
1 C Carrots (chopped)  
1 C Mushrooms (sliced)  
1/2 C Onion (chopped)  
1/2 C Slivered almonds  
1/4 C Butter

1/4 C Flour  
2 C Chicken broth  
1 C Heavy cream  
1 † Garlic powder  
1 † Thyme  
Salt and pepper to taste  
1/2 C Cranberry Autumn Tea (brewed and cooled)

**PREHEAT** your oven to 350°F and grease a 9x13-inch baking dish.

**SAUTÉ** celery, carrots, mushrooms, and onion in butter until tender.

**STIR IN** flour and cook for 1-2 minutes.

**GRADUALLY ADD** chicken broth, heavy cream, and brewed Cranberry Autumn Tea, stirring constantly until thickened.

**COMBINE** cooked turkey, wild rice, sautéed vegetables, garlic powder, thyme, 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 and sprinkle with slivered almonds.

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