

Turkey and Sweet Potato Casserole

with Honeybush Pumpkin Chai Tea (or Sweet Potato Pie Tea)

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| 2 C Cooked turkey (diced) | 1 C Heavy cream |
| 2 C Sweet potatoes (cubed and cooked) | 1 † Garlic powder |
| 1 C Green beans (trimmed and blanched) | 1 † Thyme |
| 1/2 C Onion (chopped) | Salt and pepper to taste |
| 1/4 C Butter | 1/2 C Honeybush Pumpkin Chai Tea |
| 1/4 C Flour | (brewed and cooled) |
| 2 C Chicken broth | |

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

SAUTÉ onion in butter until tender.

STIR IN flour and cook for 1-2 minutes.

GRADUALLY ADD chicken broth, heavy cream, and brewed Honeybush Pumpkin Chai Tea, stirring constantly until thickened.

COMBINE cooked turkey, sweet potatoes, green beans, 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.

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