

## Turkey and Stuffing Scalloped Potatoes

Prep time: 10 mins    Cook time: 40 mins    Total time: 50 mins  
Serves: 24

### Ingredients

- 1 bag (20.35 oz) Idahoan® SLICES Scalloped Potatoes (prepared according to hot water instructions)
- 2½ quarts hot water (water should be between 180°F to 190°F)
- 1 tbsp poultry seasoning (added to boiling water)
- 1 pound prepared stuffing mix
- 2 pounds pulled roasted turkey meat

### Instructions

1. Measure 1 gallon of hot, not boiling, water into a large bowl.\* Add the poultry seasoning to the water.
2. Place the scalloped potatoes into a 2" half pan.
3. Add the pulled turkey and prepared stuffing mixture to the pan of potatoes and pour the boiling water mixture into the pan. Mix together until combined.
4. Bake in an oven at 400°F for 40 minutes, until golden brown and bubbly.
5. Remove from the oven and allow to rest five minutes prior to service.

### Nutrition Information

Calories: 114 Fat: 5g Carbohydrates: 5g Sodium: 150mg Protein: 11g Cholesterol: 41mg

Recipe by Idahoan® Foods - Foodservice at <https://idahoanfoodservice.com/?p=10586>