

Cheddar Turkey Casserole:

TIME: Prep: 20 min. Bake: 35 min. MAKES: 6 servings

Ingredients

- 4 cups uncooked spiral pasta
- 1 garlic clove, minced
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 1 teaspoon salt
- ¼ teaspoon prepared mustard
- ¼ teaspoon dried thyme
- ¼ teaspoon pepper
- 2 cups 2% milk
- 1 ½ cups (6 ounces) shredded cheddar cheese
- 2 cups cubed cooked turkey
- 2 cups frozen mixed vegetables, thawed
- ½ cup slivered almonds

Directions

Preheat oven to 350°. Cook pasta according to package directions.

Meanwhile, in a large saucepan, sauté garlic in butter until tender. Stir in flour, salt, mustard, thyme and pepper. Gradually stir in milk. Bring to a boil; cook and stir 2 minutes or until thickened. Remove from heat; stir in cheese until melted. Drain pasta; place in a large bowl. Toss with turkey, vegetables and cheese sauce.

Transfer to a greased 13x9-in. baking dish. Sprinkle with almonds. Bake, uncovered, 35-40