

Breaking Bread

with the
Williams Family...
Ingrid's Recipes



Almond Turkey Bake

Ingredients:

- 2 cups shredded cheddar jack cheese, divided in half
- 2 tablespoons flour
- 4 cups chopped cooked turkey (may use fully cooked Butterball breast of turkey found in meat department, approximately 1 1/2 pounds)
- 3 cups celery, sliced
- 1 3/4 cups real mayonnaise
- 1 1/3 cups slivered almonds, toasted, divided in half
- 2 tablespoons lemon juice
- 1 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 extra deep or deep dish pie crusts.

1. Preheat oven to 400°.
2. Toss 1 cup of the cheese with flour.
3. Mix cheese mixture, turkey, celery, mayonnaise, 2/3 cup almonds, lemon juice and seasonings.
4. Fill pie crusts with turkey mixture. Top with remaining cheese and almonds.
5. Bake at 400° for 30-35 minutes or until golden brown.

Note: If your pie crusts are frozen, baking time may be shorter. Check at 25 minutes.