

# **Turkey Crockpot Dinner**

**THIN SLICED TURKEY BREAST**

**8 OZ-1-EACH PEPPERIDGE FARM STUFFING MIX**

**TRADITIONAL & CORNBREAD**

**1 KNOR CHICKEN BOUILLON**

**1 1/2 CUP HOT WATER**

**26 OZ CAN CREAM OF CHICKEN**

**1 CAN GREEN BEANS**

**2 CANS SLICED POTATOES**

**3/4 CUP CHOPPED CELERY**

**1 ONION CHOPPED**

**POULTRY SEASONING**

**BLACK PEPPER**

**1/2 STICK SALTED BUTTER**

Spray crock with cooking spray. Place one package of stuffing mix in bottom of crock pot. Put diced onion, celery, and poultry seasoning on top of stuffing. Place sliced turkey on top of celery. Place cream of chicken soup on top of turkey and spread evenly. Put other pack of stuffing on top.

Dissolve Knorr bouillon in 1 ½ cups of water and whisk. Pour over stuffing. Open potatoes and green beans drain them.

Pull ingredients from one side of pot and pour green beans into side, now do same thing for potatoes on opposite side. Slice butter and lay on top of stuffing.

Cook on low for 8-9 hours. Serve sides first then turkey and stuffing. Serve with can of cranberry sauce.