

# Turkey Crockpot Dinner

## SLICED TURKEY BREAST

1-8 OZ PEPPERIDGE FARM STUFFING MIX TRADITIONAL

1-8 OZ. PEPPERIDGE FARM STUFFING MIX CORNBREAD

1 KNORR CHICKEN BOUILLON OR 1 TBSP. GRANULES

1 1/2 CUP HOT WATER

26 OZ CAN CREAM OF CHICKEN

OR 2-10.5 OZ. CANS

1 OR 2 CANS GREEN BEANS

2 CANS SLICED POTATOES

3/4 CUP CHOPPED CELERY

1 ONION CHOPPED

POULTRY SEASONING

BLACK PEPPER

1/2 STICK SALTED BUTTER

OVAL SHAPED LARGE CROCKPOT

Spray crock with cooking spray. Place 1/2 of each pack of stuffing mix in bottom of crock pot. Mix stuffing mix up. 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 rest of stuffing on top distributing each type evenly across. Dissolve bouillon in hot 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.

*"This is a great recipe to make when you are in them mood for Thanksgiving in the middle of the year, or if you are making Thanksgiving for 2-4 people." -Tammy*