



# BAKED TURKEY CORDON BLEU

*Low-Carb*

## THANKSGIVING LEFTOVERS RECIPE

### DIRECTIONS

### INGREDIENTS

- 10 oz. can Cream of Mushroom Soup
- 1/2 can milk
- 1/4 cup Greek yogurt, plain, no sugar added
- 1 tsp. garlic powder
- 12 oz cooked turkey, chopped
- 4 oz. cooked ham, chopped/ diced
- 1/3 cup shredded swiss
- 1/3 cup shredded mozzarella, part-skim

1. Preheat oven to 350 degrees Fahrenheit.
2. Spray 8x8 baking dish with nonstick spray.
3. In a large bowl, mix together soup, milk, yogurt, and garlic powder.
4. Add turkey and ham, stir to combine.
5. Scoop the mixture into the baking dish and top with cheese.
6. Bake for 20 - 25 minutes or until cheese begins to brown and casserole is bubbling.
7. Remove from oven and serve!

### TIPS

Rotisserie chicken can be used in place of turkey as well.

Ham can be optional, the dish will be delicious with or without it!

