



## Veggie and Stuffing Bread Pudding

Servings:12

Serving Size: 1/12 of casserole

### **INGREDIENTS**

Cooking spray  
3 small russet potatoes (about 1 pound)  
½ stick (4 Tablespoons) butter  
2 celery stalks, diced  
1 small onion, diced  
6 eggs  
2.5 cups milk  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 10.5-ounce can cream of mushroom soup  
1 0.87 ounce package of turkey gravy mix  
1 15-ounce can of corn, drained  
1 14.5-ounce can French style green beans, drained  
12 ounce package of herbed stuffing  
½ cup shredded parmesan cheese

### **DIRECTIONS**

1. Preheat oven to 350 degrees. Coat a 9x13 or 2.5 Quart casserole dish with cooking spray. Set aside.
2. Poke the potatoes with a fork and microwave them for 5 minutes.
3. Add the butter to a sauté pan over medium heat. Sauté the celery and onion until the onion is clear.
4. Remove the potatoes from the microwave, dice them and add to the sautéed vegetables. Set aside to slightly cool.
5. In a large bowl, whisk the eggs, milk, salt, pepper, soup and gravy mix. Add the corn, green beans and cooled celery, onion and potato mix and combine.
6. Stir the stuffing mix into the vegetable mixture and let rest at room temperature for 10 minutes.
7. Pour the stuffing mixture into the prepared baking dish. Sprinkle the parmesan cheese on top.
8. Spray the top of the casserole with cooking spray and lightly cover with foil.
9. Bake covered for 20 minutes. Remove foil and bake an additional 15 minutes. The cheese on top should be golden brown.

**Note:** You can keep the casserole in a warming drawer, covered until service. You can also prepare this the day before and keep in the refrigerator unbaked. Leave the cheese off until you are ready to bake it and take it out of the fridge an hour before baking to come to room temp.