

Treasure Barrel

Tasty Turkey and Potato Casserole

20 min Prep time	**50 min** Cook time	**1 h 10 min** Total time
6 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Layers

- [ ] 2 lbs Yukon Gold potatoes, peeled and thinly sliced (about 1/8-inch thick)
- [ ] 8 oz turkey ham, diced into 1/2-inch pieces
- [ ] 1 medium yellow onion, thinly sliced
- [ ] 2 cloves garlic, minced
- [ ] 1 tbsp fresh thyme leaves
- [ ] 1 tsp olive oil

Cream Sauce

- [ ] 1 1/2 cups heavy cream
- [ ] 1 cup chicken or vegetable broth
- [ ] 1 cup shredded sharp cheddar cheese, divided
- [ ] 1 tbsp Dijon mustard
- [ ] 1/2 tsp salt
- [ ] 1/4 tsp black pepper
- [ ] 1/4 tsp ground nutmeg

For Topping

- [ ] 1/2 cup shredded sharp cheddar cheese
- [ ] 2 tbsp chopped fresh parsley

Instructions

1. Preheat your oven to 375°F (190°C). Lightly grease a 9x13-inch baking dish with butter or non-stick spray. In a small bowl, toss the diced turkey ham with the olive oil and set aside.
2. In a medium saucepan, combine the heavy cream, broth, 1/2 cup of the cheddar cheese, Dijon mustard, salt, pepper, and nutmeg. Warm over medium heat, stirring frequently, until the cheese melts and the sauce is smooth. Do not boil. Remove from heat and stir in the minced garlic.
3. Arrange a single, slightly overlapping layer of half the potato slices in the bottom of the prepared baking dish. Sprinkle half of the sliced onion and half of the turkey ham evenly over the potatoes. Drizzle with about one-third of the cream sauce.
4. Repeat the layers: the remaining potatoes, then the remaining onion and turkey ham. Sprinkle the fresh thyme leaves over this layer. Pour the remaining cream sauce evenly over the top, gently shaking the dish to help it settle.
5. Cover the dish tightly with foil and bake for 35 minutes. Then, remove the foil, sprinkle the remaining 1/2 cup of cheddar cheese over the top, and return to the oven, uncovered, for another 15-20 minutes, or until the potatoes are tender when pierced with a fork and the top is golden and bubbly.

6 If you'd like a browner top, you can broil it for the last 2-3 minutes, watching carefully to prevent burning. Remove from the oven and let it stand for 10 minutes before sprinkling with fresh parsley and serving.

Nutrition per serving

420 kcal	18 g	25 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Letting the casserole rest before serving is crucial for it to set properly.
- You can prepare this up to a day ahead. Assemble, cover, and refrigerate. Add 5-10 minutes to the baking time if starting from cold.
- For a lighter version, you can use half-and-half instead of heavy cream, though the sauce will be slightly less rich.