

# Super Left-over Turkey Crunch

*in Oil Core Skillet*

## Ingredients

3 oz can ( 2 cups) of Chow Mein Noodles  
of Mushroom Soup  
1 cup cooked turkey, diced  
cashews  
½ cup celery, chopped  
cooked peas

1 can Cream  
¾ cup water  
1 cup  
½ cup onion, chopped  
½ cup

## Directions:



In large stainless steel mixing bowl, put 1 cup of Chow Mein Noodles and all other ingredients. Mix together. Heat Oil Core Skillet to 350 degrees. Spray bottom and sides of pan with Pam or other non-stick spray. Spread mixture into the pan and cover. Heat for 10 minutes at 350 degrees then reduce heat to simmer for another 15 minutes. Remove cover and sprinkle remaining Chow Mein Noodles on top. Heat for 5 minutes.

Serve with Soy Sauce.

Optional: In place of peas and celery you may use 1/2 cup each red pepper and green pepper.

This is also good sprinkled with cheese and green onion.