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Turkey Corn Casserole

by: Firefighter Olin L. Greene



[From the National Firefighters Recipe Book](#)

U.S. Fire Administration

Emmitsburg, Maryland

CASSEROLE:

- 3 cups cooked corkscrew pasta
- 1 cup monterey jack cheese with jalapeno, shredded
- 1 can (10 3/4 oz) condensed cream of chicken soup
- 1/2 cup sour cream
- 1 tsp. chili powder
- 1/8 tsp. garlic powder
- 1 can (8 oz) whole kernel corn, drained
- 1 cup green onions, chopped
- 1 - 1/2 cups cooked turkey, shredded

GARNISH:

- Tomato, chopped
- Pitted ripe olives chopped
- Green onion, sliced
- Tortilla chips, crumbled

Preheat oven to 350 degrees. Combine pasta and 1/2 cup grated cheese in 12" x 18" baking dish. In medium bowl, combine soup, sour cream, chili powder, garlic powder, corn, green onions and turkey. Spread evenly over pasta mixture. Bake 30 minutes. Top with remaining cheese. Bake 5 minutes. Top with desired garnishes.

Feeds 3 -4