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## ***Turkey and Corn Bread Casserole***

- 2 Tbsp butter or margarine
- 1 Medium onion, chopped (1/2 cup)
- 1 Small red bell pepper, chopped (1/2 cup)
- 4 Cups seasoned corn bread stuffing mix
- 1 Cup frozen whole kernel corn (from 1-lb bag)
- 1 1/2 Cups water
- 2 Turkey breast tenderloins (about 3/4 lb each)
- 1/2 Tsp chili powder
- 1/2 Tsp peppered seasoned salt

- 1) Heat oven to 350°F. Spray 11x7-inch (2-quart) glass baking dish with cooking spray. In 12-inch nonstick skillet, melt butter over medium-high heat. Cook onion and bell pepper in butter 2 to 3 minutes, stirring frequently, until tender. Stir in stuffing mix, corn and water. Spread stuffing mixture in baking dish.
- 2) Sprinkle both sides of turkey tenderloins with chili powder and peppered seasoned salt. Place on stuffing, pressing into stuffing mixture slightly. Spray sheet of foil with cooking spray. Cover baking dish with foil, sprayed side down.
- 3) Bake 1 hour. Uncover and bake 5 minutes longer or until juice of turkey is no longer pink when centers of thickest pieces are cut.

Makes 6 Servings

