

Turkey Dinner in a Pumpkin



Enjoy the All-in-One Turkey Dinner on us!

1. Wash, cut the top off and hollow out the pumpkin.
2. Add half the can of chicken broth to the bread crumb mixture so that they bread crumbs can soak it all up.
3. In another bowl, add the soup and the rest of the chicken broth and blend well. Add the mushrooms, green beans, turkey and raisins.
4. Mix until well blended.
5. Add the hydrated bread crumbs to this mixture and fold it all together.
6. Stuff the pumpkin with this mix and bake in the oven at 400 degrees for 60 minutes.
7. Serve and scoop out the pumpkin along with the mixture.



To clean-up: throw it all away!



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