

Turkey Meatball & Green Olive Casserole

Ingredients

- 2 cups uncooked rotini pasta
- ½ pound pre-cooked meatballs
- ½ cup fat free sour cream
- 1 can cream of celery soup
- ¾ - 1 cup pimiento-stuffed green olives, sliced
- 3 tablespoons Italian style bread crumbs
- 1 tablespoon butter
- paprika

Directions

1. Preheat the oven to 350°. Spray a 2 quart casserole dish with cooking spray.
2. Cook pasta according to package to al dente.
3. Meanwhile, mix soup and sour cream in a large bowl. Add pasta, meatballs and olives. Stir gently to combine all ingredients. Transfer to prepared casserole dish.
4. Melt the butter and add in the bread crumbs. Stir well and sprinkle evenly over the casserole. Sprinkle lightly with paprika.
5. Bake, covered, for 30 minutes. Uncover and bake an additional 10 minutes or until casserole is hot and bubbly.