Turkey Pot Pie

Description

Great recipe for turkey leftovers

Summary

Yield: 6
Prep Time: 1 1/2 hours
Category: Pies
Cuisine: American
Tags: Turkey

Ingredients

- 1 cup Frozen peas and carrots
- 1 cup Frozen green beans
- 1/2 cup Sliced celery
- 1/3 cup butter
- 1/3 cup chopped onion
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/4 tsp onion powder
- 1/4 tsp italian seasoning
- 3/4 cup chicken broth
- 2/3 cup milk
- 2 cup cubed cooked turkey
- 2 9-Inch unbaked pie crust

Instructions

Preheat oven to 425

Place peas, carrots, green beans and celery into a saucepan; cover with water, bring to a boil and simmer over medium-low heat until the celery is tender, about 8 minutes. Drain the vegetables in a colander set in the sink, set aside.

Melt the butter in a sauce pan (I used the same one, just rinsed it out after draining the veggies). Cook the onion until translucent, about 5 minutes. Stir in 1/3 cup of flour, salt, pepper, onion powder and Italian seasoning; slowly whisk in the chicken broth and milk until the mixture comes to a simmer and thickens. Remove from heat; stir in the cooked vegetables and turkey meat into the filling until well combined.

Fit one pie crust into the bottom of a 9-inch pie dish. Pour in the filling and top with the remaining crust. Pinch and roll the top and bottom crusts together at the edges to seal. Cut several small slits into the top to release steam.

Place the pie on a baking sheet to make it easier to move and easier clean up if it bubbles over.

Bake until crust is golden brown and the filling is bubbly, 30-35 minutes, If the crust is browning too quickly, cover with aluminum foil after about 15 minutes.

Cool for 10 minutes before serving.