

Turkey Pot Pie

Directions



A very tasty and easy turkey pot pie recipe from holiday leftovers that presents well at a dinner party or a relaxed family dinner and an innovative way to rid the leftovers. Pre-cooked holiday leftovers makes this scrumptious-tasting dish ready in about an hour. Feel free to add or subtract ingredients to your own taste. Enjoy!

Instructions

1. Preheat oven to 400 degrees F. Whisk egg with 1 tablespoon of water. Set aside.
2. Cook onion in butter over low heat until tender, about 5 minutes. Add flour, poultry, seasoning, thyme, salt & pepper. Cook 2 minutes more.
3. Whisk in chicken/turkey broth and milk a little bit at a time stirring after each addition. It will appear thick at first but will smooth out. Bring to a bowl over medium heat, simmer 1 minute and remove from heat. Stir in turkey and veges.
4. Line a 9" pie plate with one of the pie crusts. Fill with the turkey filling. Brush edges with egg wash and top with second crust. Pinch edges to seal and cut a few slits on top to allow steam to escape. Brush with egg wash.
5. Bake 35-40 minutes or until lightly browned and filling is bubbly.
6. Cool for 10-15 minutes before cutting.