



Turkey Pot Pie

Ingredients

- 1/4 cup (4 tablespoons butter)
- 1/4 all-purpose flour
- 2 cups milk
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- pinch of nutmeg
- 1 cup chicken broth (or leftover turkey broth)
- 3 cups turkey, chopped
- 1/2 bag frozen carrots (you can peel & slice your own if you'd like)
- 1/2 bag frozen peas
- 1 recipe pie dough (or store-bought ready to roll pie crust)

Directions

1. Preheat oven to 350 degrees. Grease a deep dish 9x13 or deep dish pie pan.
2. In a large skillet, melt butter over medium heat. Add flour and whisk together until a paste forms. Add milk slowly, continuing to whisk the entire time. As the sauce cooks, it will thicken. Do not walk away, stay with your pan as it will boil over easily thereby making a huge mess.
3. Once your sauce is thickened to your desired consistency, add spices to taste (feel free to add more if you feel it needs more flavor). *This is where I would add the gravy if I remembered.* Add in turkey & vegetables and mix. Add broth and combine well.
4. Pour entire pan into a greased deep dish 9x13 pan (or deep dish pie pan). Roll out pie dough and cover top to the edges of the pan. Make a few slits on top to allow the steam to escape.
5. Bake @ 350 degrees for 50-60 minutes or until top is golden brown and heated thru.

Note: If making for the freezer, line your pan with aluminum foil, both directions, leaving long tails for easy removal from the pan. Spray foil with pam and then pour dish into pan. Do not place pie dough on top. You can wrap it separately or place it in a freezer bag to place in the freezer with your prepared dish. Allow to cool, wrap the foil over one way, then the other, semi-tightly. Place in freezer for several hours or overnight. Once frozen solid, remove from pan, wrap a second time in foil or place in a freezer bag, make sure to write the dish name and date on it, and place back in your freezer. When ready to make this dish, remove from freezer, place back in original pan, let it thaw overnight in your refrigerator and then bake as previously directed.