



Turkey Pot Pie

Servings: 0

Ingredients

pie crust (1/2 of Perfect Pie Crust recipe)
1/2 stick butter
1/2 cup finely diced onion
1/2 cup finely diced carrot
1/2 cup finely diced celery
2 cups leftover turkey, light and dark, diced or shredded (or both!)
1/4 cup flour
2 to 3 cups low-sodium chicken or turkey broth (more if needed!)
splash of white wine (optional)
3/4 cup heavy cream
Frozen peas (optional)
Fresh thyme, chopped
salt and pepper to taste

Directions

Preheat oven to 400 degrees.

Melt butter in a skillet or dutch oven. Add onion, carrots, and celery, and cook until translucent (a couple of minutes.)

Add turkey and stir. Sprinkle flour over mixture and stir. Cook over medium heat for a couple of minutes, stirring constantly.

Pour in chicken or turkey broth, stirring constantly. Splash in wine (you can leave this out if you'd like.) Pour in cream. (May add frozen peas at this point if you'd like.)

Bring to a slow boil and allow mixture to cook and thicken for a few minutes. Add salt and pepper to taste (do not underseason), and fresh or dried thyme to taste. Do one final taste at the end and add what it needs. Pour mixture into a casserole dish or deep pie pan.

Roll out crust so that it's about 1 inch larger than the pan you're using.

Place the crust on top of the pot pie mixture, and press crust into the sides of the dish. Cut vents in the top of the crust.

Bake for 30-40 minutes or until very golden and bubbly and the crust is done.

Allow to cool for a little bit before serving.

Printed from **Key Ingredient**

Direct recipe link: <https://www.keyingredient.com/recipes/2749815032/turkey-pot-pie/>