



Leftover Turkey Pot Pie

ingredients

- 1 onion, diced
- 2 carrots, diced
- 2 tbsp. Smith Brothers Farms Unsalted Butter
- 2 cups shredded leftover turkey
- 2 tbsp. flour
- Pepper, to taste
- Pinch of garlic powder
- Dash of rubbed sage
- 1-1/2 cup turkey broth (chicken or vegetable stock will also work)
- 1/2 cup Smith Brothers Farms Heavy Whipping Cream
- 1 to 2 sheets of puff pastry, thawed

equipment

- Large nonstick skillet
- 9-inch pie pan
- Paring knife

directions

- Preheat oven to 400F.
- Meanwhile, heat the butter in a skillet over medium heat. Dice the onion and carrots and sauté until soft (about 8 minutes).
- Add the shredded turkey, followed by the flour, pepper, garlic powder, and rubbed sage. Stir to coat.
- Pour in the broth, along with the heavy whipping cream. Stir until thickened and then take off the heat.
- Take the pie pan and place it upside down on the puff pastry. Using a paring knife, trace the pie pan and cut out a circle of the dough.
- Pour the turkey mixture into the pie pan and gently place the puff pastry over the top, tucking the edge inside of the pie pan.
- Cut two slits in the pastry to allow steam to leave, then pop in the oven at 400F for about 18 to 20 minutes, or until golden brown.