

# Turkey Pot Pie

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*The perfect comfort food for a cold winter evening. Use up leftovers in this time-honored dinner classic, and add any extra vegetables that may catch your eye. The flaky crust, rich flavor of turkey, and tender vegetable swimming in cream sauce will make you want seconds every time. Use a pre-made pie crust to cut the cooking time, and add this recipe to your list of favorites.*

## Ingredients:

2 10" pie crusts (premade) or 1 recipe pastry for a 10" double crust pie

4 tbsp butter, divided  
1 small onion, minced  
¾ c. celery, chopped  
2 large carrots, diced  
3 large potatoes, peeled and cubed  
2 cups chicken stock  
3 tbsp dried parsley  
1 tsp dried oregano  
1 ½ cups cubed cooked turkey  
3 tbsp all-purpose flour  
½ c. milk

## Directions:

1. Preheat oven to 425 degrees F (220 degrees C). Press pie crust into greased 10" pie pan, and set aside.
2. Melt 2 tbsp butter in a large skillet over low heat. Add onion, celery, carrots, parsley, oregano, salt and pepper. Cook until vegetables are soft, stirring occasionally. Add chicken broth and bring mixture to a boil. Stir in chopped potatoes and simmer until the potatoes are tender but still firm. You should be able to easily pierce them with a knife or fork. Set aside.
3. In a medium saucepan, melt the remaining butter. Whisk in flour until smooth, and slowly add milk. Add to the vegetable mixture, and mix in turkey. Cook until thickened. Cool slightly, then pour mixture into the unbaked pie shell. Place top crust on top of turkey filling, and flute edges to close. Make 4 slits in the top of the crust to let out steam.
4. Bake in the preheated oven for 15 minutes. Reduce oven temperature to 350 degrees F (175 degrees C), and continue baking for 20 minutes or until crust is golden brown.

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