

LEFTOVER TURKEY POT PIE

<http://andreasrecipes.com/2010/11/24/leftover-turkey-pot-pie/>

Serves 6 to 8.

EQUIPMENT

food processor
plastic wrap
9-inch pie pan
large heavy bottom skillet
mini leaf shaped cutters

INGREDIENTS

double whole wheat pie crust or regular pie crust

FILLING

1 tablespoon unsalted butter
1 tablespoon extra-virgin olive oil
1 medium onion, chopped
8 ounces baby bella mushrooms, finely chopped
1/4 teaspoon sea salt
1/8 teaspoon fresh ground black pepper
1 cup thinly sliced peeled carrots (about 2 carrots)
1-1/2 cups (7 to 8 ounces/227 g) diced cooked turkey
1 to 1-1/4 cups (360 ml) gravy
1 teaspoon chopped fresh thyme
1/4 teaspoon minced fresh rosemary
1/3 cup frozen green peas, thawed
1 tablespoon chopped fresh flat leaf parsley
1 egg white, beaten to blend with 1 teaspoon water (for glaze)

PREPARATION

1. Preheat the oven to 400° F/200° C.
2. In the large skillet, melt the butter with the olive oil over medium-high heat. Add the chopped onion and sauté until golden, 7 to 8 minutes. Add the mushrooms, salt, and pepper, then sauté until browned and tender, about 4 minutes. Add the sliced carrots, cover, and cook until carrots soften slightly, about 2 minutes. Add diced turkey, gravy, thyme, and rosemary.

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3. Bring the filling to a boil, then reduce heat to low and simmer to thicken if necessary. You don't want it runny or it will make the bottom crust mushy. Season to taste with salt and pepper. Mix in the peas and chopped parsley. Pour the filling into the prepared pie crust and refrigerate until cool, about 30 minutes.
4. Place the top crust in place and fold the edge of dough over edge of pie dish. Tuck the edges under and crimp with a fork. Cut miniature leaves and arrange them on top. Chill 10 minutes.
5. Lightly brush top of pie with glaze. Make four slits in center of pie to allow steam to escape. Bake pie until crust is golden and filling is bubbling, 30 to 35 minutes. Remove from oven and let cool 10 minutes. Serve with leftover cranberry sauce.