

# **Family Favorite // Turkey Pot Pie**

# FAMILY FAVORITE: TURKEY POT PIE



LIVE WELL UTAH

Did you save some turkey from your holiday dinners? Pull it out of the freezer and try it in this hearty pot pie your family is sure to love.

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## Turkey Pot Pie

- 1 recipe pie crust dough
- 1/2 stick butter
- 1/2 cup finely diced onion
- 1/2 cup finely diced carrot
- 1/2 cup finely diced celery
- 2 cups cooked 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

Preheat oven to 400 degrees.

Begin by melting the butter in a skillet or Dutch oven. Add onion, carrots, and celery, and cook until the vegetables are translucent (a couple of minutes).

Add turkey to the mixture and stir. Slowly add flour, mixing it into the mixture. Cook over medium heat for a few minutes, stirring constantly.

Mix in the broth, and then add a splash of wine, if desired. Add the cream, mixing well. At this point, you may stir in the peas, if desired.

Bring to a slow boil and allow the mixture to cook and thicken for a few minutes. Add salt and pepper, and fresh or dried thyme, to taste. Do one final taste at the end, just to make sure that it tastes wonderful!

Next, pour the mixture into a deep-dish crust. Then, roll out crust, making it about 1 inch larger than the top of the pan you're using. Place the dough on top of the pot pie mixture, and press the crust into the sides of the dish. Cut vents in the top of the crust.

Bake for 30-40 minutes, or until the crust is golden, and the filling is bubbling. Remove from the oven, allowing time to cool before serving. Enjoy!

## Tech Tip

[Recipe Gallery](#) is a wonderful tool for organizing your favorite recipes! This app is a mobile recipe book, where you can do anything from adding recipes that are in your grandmother's cookbook, to posting screenshots of recipes found online. With a simple click of a button you can even print off recipes, share them as a PDF through email, and so much more! The app also connects through different devices. Forgot your iPad at home? No worries, the recipes are on your phone, too!

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*This article was written by Marianne Clayburn, Duchesne County FCS Program Assistant*

*Recipe adapted from [The Pioneer Woman](#)*