

## Turkey Pot Pie Recipe

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#### Ingredients:

- 2 Premade Pie Crusts (refrigerated)
- 1 1/2 cups of Leftover Turkey (chopped)
- 2 cups of Leftover COOKED Veggies (peas, corn, carrots, or any preferred)
- 1 cup of Leftover Stuffing
- 1/2 cup of Cranberry Roll or Cranberry Sauce
- 1 cup of Leftover Gravy
- 1 cup of Condensed Chicken Soup

#### Instructions:

Prep Time: 15 minutes

Cook Time: Approximately 1 hour (varies by oven)

#### Directions:

1. Preheat the Oven: Begin by preheating your oven to 375°F (190°C). Make sure your oven rack is positioned in the middle of the oven.
2. Pie Crust Preparation: Take one of the premade pie crusts and place it in a standard pie pan, allowing the edges to drape over the sides. Set the second pie crust aside for now.
3. Turkey and Veggie Mix: In a large mixing bowl, combine the leftover chopped turkey and cooked vegetables. Ensure that they are evenly mixed for a harmonious filling.

## Turkey Pot Pie Recipe

4. Cranberry Touch: Add the cranberry roll or cranberry sauce to the turkey and veggie mixture. Incorporate it thoroughly.
5. Stuffing Inclusion: Break up the leftover stuffing into pieces and add it to the mixture. Stir until the stuffing is well distributed.
6. Gravy Addition: Pour the leftover gravy into the bowl, further enhancing the flavor of the filling. Mix everything together until evenly coated.
7. Creamy Binding: Finally, add the condensed chicken soup to the mixture and blend it in until all ingredients are well combined.
8. Filling the Pie: Transfer the prepared filling mixture into the pie crust-lined pan, spreading it out evenly.
9. Top Crust Placement: Take the second premade pie crust and gently place it over the filling. Trim any excess crust hanging over the edges. Use a fork to seal the edges of the two pie crusts together.
10. Ventilation: To allow steam to escape during baking, make three small slits on the top crust.
11. Finishing Touch: Brush the top crust lightly with an egg wash or a bit of olive oil using a pastry brush.

## Turkey Pot Pie Recipe

12. Baking: Place the assembled pie on a baking pan (to catch any potential spills) and put it in the preheated oven. Bake for approximately 1 hour, or until the pie is golden brown, and the filling is bubbling deliciously.

13. Serving: Remove the turkey pot pie from the oven and let it cool slightly before serving. It's best served warm.

### Chef's Note:

The measurements and instructions provided in this recipe are based on a standard-sized pie pan with a diameter of approximately 9 inches (23 centimeters). This size is commonly used for making pies and should accommodate the listed ingredients without overflowing during baking. If you are using a significantly larger or smaller pie pan, we recommend adjusting the quantities accordingly to ensure a perfect fit for your dish. Enjoy your delicious Leftover Turkey Pot Pie!