



Turkey Pot Pie`

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1-2 cups shredded turkey breast
- cooked/frozen peas
- cooked/ frozen corn
- cooked carrots
- cooked potatoes
- turkey gravy
- Stuffing cubes

- Trader Joe's Puff pastry sheets
- Sage and thyme to taste
- salt and pepper to taste
- 1 egg, beaten

Instructions

Preheat Oven to 400 degrees.

Place all in a sauce pan and heat over med high. Place in a oven-proof mini crock (I used some traditional onion soup crocks - an awesome Goodwill find!). Top with the puff pastry cut to size. Brush the pastry with the egg, and place in oven for 10-15 mins until pastry is brown.