



Turkey Pot Pie with Gravy and Cranberry Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

2 tablespoons butter
1/2 small onion, chopped
2 stalks celery, chopped
3 carrots, chopped
2 tsp herbes de provence-optional
3 tablespoons flour
3-4 cups stock (turkey or chicken)
1/4-1/2 cup leftover gravy-optional
2 potatoes, peeled and diced
2 cups shredded turkey
2 tablespoons chopped parsley
1 cup frozen peas, thawed
1/2 cup leftover cranberry sauce-optional
add in any leftover stuffing-optional
1 prepared puff pastry, breadcrumbs with butter or pie crust (here's my recipe)
egg wash – 1 egg, lightly beaten with 1 teaspoon of water

Instructions

Preheat the oven to 350 and melt the butter in a saucepan, cook the chopped onion until tender. Stir in celery and carrots and cook for a few minutes, then stir in herbes de provence (optional) and flour, cook for an additional 2 minutes. Add the stock and gravy (optional) and bring to a simmer. Add the potatoes and simmer until tender. Then, stir in the turkey, parsley and peas. Pour mixture into baking dish or 4 ramekins and top with optional stuffing and cranberry sauce.

Top the mixture with puff pastry (or pie crust), with edges hanging over the side and brush with egg wash. Bake for 20-30 minutes, until crust is golden.
