



Harveys Supermarkets Turkey Pot Pie



Ingredient List

- 2 tablespoons butter
- 1 onion, chopped
- 2 stalks celery, chopped
- 3 carrots, chopped
- 4 tablespoons flour
- 4 cups chicken or turkey stock
- 2 potatoes, peeled and diced
- 2 cups shredded turkey
- 2 tablespoons chopped parsley
- 1/2 cup frozen peas, thawed
- 1 prepared pie crust
- 1 egg, lightly beaten

Source: foodnetwork.com

Directions

Preheat oven to 350 degrees F. Melt butter in saucepan and cook chopped onion until tender. Stir in celery and carrots and cook for 2 minutes.

Stir in flour and cook for 2 minutes. Add chicken stock and bring to a simmer. Add potatoes and simmer until tender. Stir in turkey, parsley and peas. Pour everything into a casserole dish or deep cast-iron skillet.

Suggestion: For thicker filling, use less chicken broth.

Top with pie crust and brush with egg. Bake for 30 minutes until crust is golden.

PREP TIME: 50 MIN
COOK TIME: 20 MIN
SERVINGS: 4