



**Holiday Leftover-Makeover -- Turkey Pot Pie**  
**Makes one 9" x 13" pie or 2-round pie pans-- serves 8**

Ingredients:

- 5 cups cooked diced turkey breast, (about 2 1/2 pounds)
- 1 Tablespoon olive oil
- 2 large shallots, chopped (3/4 cup)
- 1/4 cup chopped fresh parsley
- 2 tablespoons chopped fresh thyme
- 1 Tablespoon chopped fresh sage, or 2 teaspoons dried
- 3 celery stalks, cut into small dice
- 8 ounce package frozen mixed vegetables
- 3 cups turkey or chicken broth
- 1/2 teaspoon kosher salt
- 1/8 teaspoon black pepper
- 1/4 cup cornstarch
- 2 cups stuffing, leftover or prepared from a box of stuffing mix
- 1 cup mashed potatoes, leftover or freshly-prepared

Procedure:

1. Preheat the oven to 400°F.
2. Wipe the skillet and add oil over medium heat. Add the shallots, parsley, thyme and sage and cook until almost soft, about 2 to 3 minutes.
3. Add the celery and cook until the vegetables are soft, about 3 to 5 minutes.
4. Add the frozen mixed vegetables, turkey, 2 cups turkey broth, 1/2 teaspoon salt and black pepper and bring to a boil. Stir and simmer over medium-low heat for 10 minutes, stirring until the flavors meld.
5. Meanwhile combine 1 cup turkey broth with the cornstarch and mix well to dissolve. (substitute chicken soup for this broth skip to #7)
6. Add to the turkey and cook over medium-low heat, stirring until thickened, about 4 to 6 minutes. Remove from heat.
7. In a deep 9 x 13-inch baking dish, press stuffing in an even layer to form a crust.
8. Place the turkey filling over the stuffing crust, and top with mashed potatoes. Bake for 30 to 45 minutes, or until the crust is golden and the filling is hot and bubbling.



Chef Notes:

- The filling for this recipe can be prepared either on a stove over medium heat, or in a preheated 400°F oven. If preparing in the oven:
  - Cook all herbs and shallots in a greased pan for 3-5 minutes or until ingredients become fragrant.
  - If using fresh stuffing, cook stuffing as instructed on package. Using the back of a spoon, press stuffing into a baking pan in a thick, even layer to form the crust of the pot pie.
  - Combine all aromatic ingredients with frozen mixed vegetables, celery, and reserve.
  - Heat up broth and cornstarch in a separate pot as instructed in step 5, and mix into filling. If using cream of chicken soup, add ½ cup soup directly to filling mixture, and adjust consistency using water in 1-Tablespoon increments as needed.
  - Assemble and bake pot pie as directed in the procedure.
- One 12-oz can of cream of chicken soup can be used to substitute for the broth and cornstarch called for in this recipe. Adjust seasoning appropriately depending upon what the manufacturer used to season the soup.
- Diced turkey can be substituted for sliced or pulled turkey.