

Leftover Turkey Potpie

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Recipe Ingredients:

- 2-3 cups chopped turkey
- 1-½ cups chopped cooked carrots
- 1 small bag frozen peas
- 1 small bag frozen corn
- 2 cans cream of chicken soup & ½ can milk
- 1 prepared double crust pie dough
- salt & pepper to taste

Recipe Instructions:

Pre-heat oven to 375°.

In a saucepan, warm soup, milk, turkey and vegetables. Season to taste. Line deep-dish pie plate with one piecrust dough. Pour warm mixture into crust and top with other crust dough. Make a few slits into top dough to let steam escape.

Bake for about 45 minutes or until crust is golden brown. Let cool about 10 minutes before cutting.

The vegetables & soup can be substituted with your desired favorites, such as green beans or cream of mushroom soup.

