

We will be making Turkey (or veggie) Pot Pie



Since it is right after Thanksgiving we will be making Turkey (or veggie) Pot Pie. Learn how to make a new dish and all the steps it takes to get there.

Families First Cooking Class



Ingredients

- 1/2 cup onion, diced
- 1/2 cup celery, diced
- 1/2 cup carrot, chopped
- 1/2 cup broccoli
- 1 Tbsp Butter*
- 1/8 cup flour*
- 1/2 cup chicken or veggie broth
- 1/2 cup milk*
- 2 cup leftover meat (turkey/
chicken) or more veggies (you
can add frozen corn and peas)
- 2 pre-made pie crusts*
- 1/2 Tbsp lemon juice



TURKEY POT PIE (OR VEGGIE)

A yummy dish to use up leftovers.

Directions

- 1 Preheat oven to 425.
- 2 In a large saucepan heat butter over medium heat. Add carrot, onion, celery and peas and cook 8 to 10 min.
- 3 Add flour and stir for 1 min.
- 4 Gradually add milk and broth. Cook & stir for 5 min as the mixture thickens.



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5 Remove from heat and stir in lemon juice and meat.

6 Use one crust to line the pie plate and then pour mixture in a pie plate. Place the second crust on top and pinch edges.

7 Poke top several time with fork.

8 Bake for 25-30 mins or until golden on top



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PREP TIME

- Prep | 20 minutes
- Cook | 25-30 minutes
- Ready in | 45-60 minutes
- Serves | 4-6 people