

CHEF LONGORI-YUM – Leftovers Turkey Pot Pie

“The turkey pot pie recipe comes from a few different online recipes combined and makes for great comfort food. It’s takes Jaime and I back to our childhood when it was frozen Marie Callender’s pot pie night. It’s also a great way to pile a bunch of leftovers from the refrigerator into a tasty dinner!”

Leftovers Turkey Pot Pie

2/3 cup butter
2/3 cup flour
1 cup whole milk
2.5 cup chicken stock
1/3 cup yellow onion
1/3 cup carrot
1/3 cup canned corn
1/3 cup canned peas
3.5 cups roasted turkey/chicken
2 pre-made refrigerated pie crusts
Salt
Pepper

- Preheat oven to 425 and prepare the refrigerated pie crusts as directed on the box.
- Start by melting the butter in a medium size pot big enough for all the ingredients. Once melted add the onion and cook for 2-3 minutes. Add flour while whisking until it is combined well. Let it bubble for 2-3 minutes once combined to let the roux develop and the flour flavor to cook off.
- Add the chicken stock and milk next. I use a whisk constantly while pouring both in to keep it from developing lumps. Once both are added bring to a slow boil and let it bubble and thicken.
- I like the rustic flavor of a little caramelization on my veggies inside so in a separate pan with a little canola I cook the carrot and corn at medium-high heat for 5 minutes or so until they develop a nice brown exterior and then remove from heat.
- once the sauce has thickened a bit you can add the remainder of the ingredients (chicken/turkey, all veggies).
- Incorporate all the ingredients into the sauce and then make sure you taste the filling before you add it to the pie crusts. It will definitely need salt and pepper.
- Remove from heat and add the filling to the pie dish. Place the top pie crust on a remember to make some holes on top for the air to escape.
- Bake 30-40 minutes until golden brown. You may need to foil the edges of the crust if they are getting too dark.