

LEFTOVER TURKEY POT PIE

PREP TIME

15 minutes

BAKE TIME

45 minutes or until crust is golden brown.

NUMBER OF SERVING

8 servings

INGREDIENTS

2 frozen deep dish pie shells, thawed

1 tablespoon Argo® Corn Starch

1 cup milk

1 tablespoons butter

1/2 teaspoon Spice Islands® Poultry Seasoning

1/4 teaspoon sea salt

1/4 teaspoon white pepper

1 10 ounce package frozen organic mixed vegetables

1 15.5 ounce can cannelloni beans, drained

2 cup cooked turkey, chopped

1 egg

PREPARATION

Combine corn starch and milk in a small saucepan; stir until smooth. Add butter, poultry seasoning, salt, and white pepper. Stirring constantly, bring to a boil and cook for one minute. Remove sauce from heat.

In a large mixing bowl, combine mixed vegetables, beans and turkey. Stir in sauce until well combined.

In a small bowl whisk 1 egg with 1 teaspoon water. Brush bottom of pie shell with egg wash. Pour turkey filling over egg wash. Invert the second pie crust over the top of the filling and seal edges together, pinching the crust. Brush top crust with egg wash and poke 3-4 holes in the crust to allow steam to escape.