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Turkey Pot-Pie

Servings: 6

INGREDIENTS

2 cups diced red potatoes

1 large onion, finely chopped

2 celery ribs, chopped

2 teaspoons chicken bouillon granules

1/2 tsp dried rosemary, crushed

1/4 teaspoon garlic powder

1/4 teaspoon dried thyme

1/8 teaspoon pepper

1 can (14-1/2 ounces) reduced-sodium chicken broth

1/2 cup water

3 tablespoons all-purpose flour

2/3 cup fat-free evaporated milk

3 cups frozen mixed vegetables, thawed and drained

2 cups cubed cooked turkey breast

DIRECTIONS

Preheat oven to 400°. Place first 10 ingredients in a large saucepan; bring to a boil. Reduce heat; simmer, covered, until potatoes are tender, 10-15 minutes.

Whisk flour and evaporated milk until smooth; stir into pan. Bring to a boil, stirring constantly; cook and stir until thickened, about 2 minutes.

Add frozen vegetables and turkey; heat through, stirring occasionally. Transfer to an ungreased 8-in. square baking dish.

For crust, use your usual recipe or buy pre-made frozen dough.

On a lightly floured surface, roll dough to 1/8-in. thickness; cut into short strips.

Arrange over filling. Brush strips with remaining milk; sprinkle with paprika.

Bake, uncovered, until filling is bubbly, 20-25 minutes.

Let stand 10 minutes before serving.

(Cooked chicken can be used instead of turkey)

