

Pot Pie

Pie Crust:

1 1/4 cups all-purpose flour
1 tsp sugar
1/4 tsp salt
1/2 cup (1 stick) cold/ frozen butter
5 Tbsp ice water



Combine flour, sugar and salt. Cut into small pieces cold butter/ shred frozen butter and mix with the flour mixture with your hands, Add water and with the warmth of your hands, start working the dough to bring all the ingredients together (be sure NOT to over mix it. At the end of this process, you should still see pieces of butter.)

Filling:

1/4 cup butter
2-3 cups your favorite vegetables (onion, carrots, celery, mushrooms, peas, cubed potatoes, green beans) – put together whatever combination you like
2 cups cubed turkey or chicken
1/2 cup flour
2 cups turkey/ chicken broth
3/4 cup heavy cream
Salt, pepper to taste

- ✚ Preheat oven to 400 degrees
- ✚ In a skillet melt the butter and add your fresh vegetables. Sauté until translucent, about 5 minutes
- ✚ Add frozen vegetables (if using), turkey/chicken and stir
- ✚ Sprinkle flour over mixture, stir and cook for 2-3 more minutes, constantly stirring
- ✚ Pour broth over turkey/chicken mixture, stir. Add heavy cream
- ✚ Bring the mixture to a slow boil and let it thicken for a few minutes, constantly stirring. Add salt, pepper to your taste
- ✚ Split the filling between 4 ramekins (or pour the filling into a baking dish)
- ✚ Roll out crust and cut it to the right size. Place the crust on top of the filling, cut vents in the top of the crust
- ✚ Bake for 30 minutes or until the crust is golden brown. Allow to cool for a few minutes before serving