

Turkey Pot Pie - Thanksgiving Leftovers Revamped!



Sirve:

8 servings

Pieza:

12" Electric Oil Core Skillet

Valora: ★★★★★

Contribuido por:

Diana Valenciano

[Agregar un Comentario](#)

Descripción de la Receta:

After preparing so many delicious dishes for your Thanksgiving feast, there are always leftovers after the festivities are over! Here is a simple and quick way to reuse your leftovers to make a delicious Turkey Pot Pie!

Hungry for more? [Book a complimentary Cooking Demo](#)

3 cups
cooked turkey, shredded
(420
g)
2 ½ cups
frozen vegetable mix
(568
g)
20 oz
cream of mushroom soup
(606
g)

20 oz
cream of chicken soup
(606
g)
2 cups
stuffing mix (if using leftovers, use as is, do not add eggs)
(400
g)
2 eggs
salt & pepper to taste (optional)

Preparación :

1. Add turkey, frozen veggies, cream of mushroom and cream of chicken to skillet and combine.
2. In a bowl, add stuffing mix and 2 eggs and combine. If you are using leftover stuffing/dressing, use as is, do not add eggs. Eggs are used as a binder and are not necessary for already prepared stuffing/dressing.
3. Top pot pie mixture with stuffing and create an even layer.
4. Cover skillet and heat to 275. When Vapo-Valve™ begins to click turn heat down to 225 and cook for an additional 25 minutes or until stuffing has created a crust.
5. Turn off skillet and serve.

Información nutricional por ración

Calorías: 341
Grasa Total: 12g
Grasa 3g
Saturada:
Colesterol: 88mg
Sodio: 826mg
Carbohidratos: 28g
Fibra 3g
Dietética:
Azúcar: 1g
Proteína: 24g