

## Holiday Leftover Makeover: Saladmaster Turkey Pot Pie with Sweet Potato Biscuits

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Turkey Pot Pie with Sweet Potato Biscuits

*By Ivy Ho, Authorized Saladmaster Dealer*

Welcome to the final installment of our holiday cooking series. In this segment, we give you a handy leftover recipe idea to help you finish off some of those leftovers from your great holiday feast. Today's recipe, Turkey Pot Pie with Sweet Potato Biscuits is a tasty and healthy way to clean out that fridge.

Turkey Pot Pie with Sweet Potato Biscuits is a recipe in two parts. First you'll want to make your sweet potato biscuit dough; a full list of ingredients and instructions can be found [here](#). Once your dough is ready and your biscuits are cut out, you can set them aside while you prepare the pot pie.

Making your turkey pot pie is extremely quick and easy. You are probably already well-versed on cutting fresh vegetables with your [Saladmaster Machine](#), but did you know that you can also shred cooked meats as well? For instance, take about 12 ounces of your leftover turkey breast and shred it with the Saladmaster Machine using the [Number 3 Cone](#) into the Saladmaster 11" Large Skillet. Shredding your turkey will be easier if the piece of breast meat is whole and unsliced. For meat that is already sliced, using a knife may be easier. You can also substitute other meats, for instance, ham, chicken, beef, pork, etc., depending on what you have left over from your particular holiday meal. Do not be afraid to experiment!

Next, add your favorite veggies, whether they are leftovers from your holiday meal, or as in the [video](#) a new bag of frozen mixed vegetables. Of course, you can always throw in fresh, raw

vegetables as well. Then, add one can of reduced sodium cream of chicken soup and one can of reduced sodium cream of mushroom soup, stir it all together, and place your biscuits on top.

Now your pot pie is ready to cook; simply cover and place on medium heat. Once the Vapo-Valve™ clicks steadily, turn heat to low. The total cooking time is about 20 minutes. Because we cooked the turkey pot pie covered on the stove-top, the biscuits will come out steamed. Therefore, if you would like to brown them, simply place them in the oven at 375°F/190°C for 5 - 10 minutes.

One of the great conveniences of Saladmaster is that you can serve your meals right out of the pan. There is no need to transfer your pot pie after it is done cooking. You can merely take it off the stove, set the pan on a trivet and serve. You now have a delicious turkey pot pie, but with half the fat and 1/3 less sodium than the frozen equivalent that you can buy at the store!

For more information about Saladmaster 316Ti Stainless Steel Cookware, please visit [www.saladmaster.com](http://www.saladmaster.com).

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