

All-American Turkey Potpie



TOTAL TIME: Prep: 30 min. + chilling Bake: 35 min.

YIELD: 6 servings.

Ever since my sister-in-law shared this recipe with me, I haven't made any other kind of potpie. The crust is very easy to work with. —Laureen Naylor, Factoryville, Pennsylvania

Taste of Home

Ingredients

2 cups all-purpose flour

1/2 teaspoon salt

1/2 cup finely shredded cheddar cheese

2/3 cup shortening

1 tablespoon cold butter

3 to 4 tablespoons cold water

FILLING:

1 cup cubed peeled potatoes

1/2 cup thinly sliced carrots

1/3 cup chopped celery

1/4 cup chopped onion

1 tablespoon butter

1 garlic clove, minced

1 cup chicken broth

2 tablespoons all-purpose flour

1/2 cup 2% milk

1-1/2 cups cubed cooked turkey

1/2 cup frozen peas, thawed

1/2 cup frozen corn, thawed

1/2 teaspoon salt

1/4 teaspoon dried tarragon

1/4 teaspoon pepper

Directions

1. In a food processor, combine flour and salt; cover and pulse to blend. Add cheese; pulse until fine crumbs form. Add shortening and butter; pulse until coarse crumbs form. While processing, gradually add water until dough forms a ball.
2. Divide dough in half with one ball slightly larger than the other; wrap in plastic. Refrigerate for 30 minutes.
3. For filling, in a large saucepan, saute the potatoes, carrots, celery and onion in butter for 5 minutes. Add garlic; cook 1 minute longer. Stir in broth; cover and cook for 10 minutes or until vegetables are tender.
4. Combine flour and milk until smooth; gradually add to vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the remaining ingredients; simmer 5 minutes longer.
5. Roll out larger pastry ball to fit a 9-in. pie plate; transfer to pie plate. Trim pastry even with edge. Pour hot turkey filling into crust. Roll out remaining pastry to fit top of pie; place over filling. Trim, seal and flute edges. Cut slits in top or make decorative cutouts in pastry.
6. Bake at 350° for 35-45 minutes or until crust is light golden brown.

Nutrition Facts

1 each: 551 calories, 31g fat (11g saturated fat), 50mg cholesterol, 704mg sodium, 47g carbohydrate (4g sugars, 3g fiber), 20g protein.