

Kim's Cookology!

Twisted Turkey Pot Pie

I have a confession to make...I don't like potatoes. Well, not boiled or mashed. I do like them scalloped, french fried or as croquettes, but other than that, no. I think it's a textural thing for me, I'm not sure. In any event, some years ago I was asked if I could make a turkey pot pie. Up to then, I hadn't, but I figured why not? But how to do so WITHOUT potato? This recipe is what resulted and it's absolutely yummy!

Ingredients:

- 1 Tbsp olive oil
- 1 Tbsp olive oil margarine
- 1 medium onion, diced
- 2 stalks celery, finely diced
- 1 Tbsp fresh thyme, or 1 tsp dried thyme
- 1 x 10 oz can low fat cream of chicken soup
- 1 x 10 oz can low fat cream of celery soup
- 1 c. 0.5% milk
- 2-3 c. cooked turkey, cut into bite size pieces
- 1 x 550 g bag of frozen carrots and cauliflower
- 1 sheet of puff pastry OR 1 x 235 g. can of crescent roll dough

In medium size saucepan, melt butter with olive oil over medium heat. Add diced onion and celery, season with thyme and salt and pepper to taste. Sauté until onions are translucent. Add cream of mushroom soup, cream of celery soup and 1 c. 0.5% milk. Stir to combine and bring to a gentle boil and let simmer while you prepare the base of the pot pie.

Lightly grease one 9 x 13 casserole dish. Layer turkey, carrot and cauliflower as evenly as you can; top with sauce. Cut puff pastry, or if using crescent roll dough, into strips approximately 1" wide. Place 1/2 of the strips diagonally across entire length of dish, pinching pieces together at joins. Place remaining strips in other direction diagonally so that strips criss-cross.

Bake in preheated 350F oven for 35-40 minutes, or until pastry is golden brown. Let cool for 5-10 minutes before serving.

Kim's Cookology!