

THE CULINARY

Playground



Mini Turkey Pot Pie

Makes 2

1 pie crust dough
2 oz cooked turkey
2 T frozen mixed vegetables, thawed
2 T turkey or chicken gravy
1/2 T egg beaters

Preheat oven 400 degrees.

With a 5" round, cut out 2 circles from the pie dough. With a 2 1/2" round cut out 2 more circles.

To make filling: in a small bowl combine turkey, vegetables and gravy and gently stir to combine.

Spray 2 wells of muffin tin with non-stick cooking spray and line them with the larger circles of pie dough, pressing gently into wells with a bit over hanging. Divide the turkey mixture in half and spoon each half into muffin wells. Top each with the smaller pie dough circles and crimp top crust to bottom using the tines of a fork.

Using a pastry brush, brush tops of dough with egg beaters.

Bake for 15 minutes until golden brown on top. Remove from oven and let cool 10 minutes in muffin tin before removing.