

Leftover Pot Pies

(Shared by Matt D)

Ingredients for 2 pies

- 1 cup butter, cubed
- 1 cup all-purpose flour
- 1-3/4 teaspoons salt
- 1 teaspoon dried thyme
- 3/4 teaspoon pepper
- 3 cups chicken broth
- 1-1/2 cups milk
- 2 cups diced peeled potatoes
- 1-3/4 cups diced carrots
- 1 cup frozen peas
- 1 cup frozen corn
- 2/3 cups chopped onion (optional)
- 4 cups cubed cooked turkey or chicken
- 4 refrigerated pie crusts

Directions

1. Preheat the oven to 425°. Place potatoes and carrots in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, covered, 8-10 minutes or until crisp-tender; drain.
2. In a large skillet, heat butter over medium-high heat. Add onion if using; cook and stir until tender. Stir in flour and seasonings until blended. Gradually stir in broth and milk. Bring to a boil, stirring constantly; cook and stir 2 minutes or until thickened. Stir in turkey, peas, corn and potato mixture; remove from heat.
3. Unroll a pastry sheet into each of two 9-in. pie plates; trim even with rims. Add chicken mixture. Unroll remaining pastry; place over filling. Trim, seal and flute edges. Cut slits in tops.
4. Bake 35-40 minutes or until the crust is lightly browned. Let stand 15 minutes before cutting.

Freeze option:

Cover and freeze unbaked pies. To use, remove from the freezer 30 minutes before baking (do not thaw). Preheat the oven to 425°. Place pies on baking sheets; cover edges loosely with foil. Bake for 30 minutes. Reduce oven setting to 350°; bake 70-80 minutes longer or until crust is golden brown and a thermometer inserted in the center reads 165°. Frozen: 400 for 60-65 minutes. Thawed: 425 for 25 minutes