



Turkey “Pie”

This take on the classic PA Dutch chicken pie recipe comes together quickly, and never has a soggy crust!

Ingredients

- 1 pie crust
- 2 T olive oil
- 4 cup chopped smoked turkey
- 2 large carrots, thinly sliced (approx. 1 cup)
- 3 T flour
- 1.5 cup chicken broth
- 2 cup sugar snap peas, ends snipped and cut in half
- 1/2 cup chopped fresh basil
- Salt & pepper, to taste



Directions

1. Preheat oven to 425 degrees F. Unroll pie crust on large baking sheet; cut into 8 wedges. Separate wedges slightly and bake for 8-10 minutes, or until golden brown.
2. In a large skillet, heat oil over medium heat. Add turkey and carrots. Cook until carrots are tender-crisp.
3. Stir in flour. Add broth; cook and stir until thickened and bubbly.
4. Add peas and cook for 1-2 minutes.
5. Stir in basil and season to taste with salt and pepper.
6. Dish into bowls and serve with wedge of pie crust.



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