



Posted on 8 October 2012
by ewfood

Thanksgiving Next Day Pie



Ingredients

1 1/2 cup leftover turkey – shredded
1 cup leftover vegetables
2 cups turkey gravy
2 packets of puff pastry

Preparation

- 1 Preheat the oven to 180 degrees C or 356 degrees F.
- 2 Line a pie tin with one sheet of puff pastry – prick holes in it and pour pastry beans or dried beans on top.
- 3 Then let it bake for 7 minutes.
- 4 Remove from the oven and remove the beans.
- 5 Return to the oven for 3 minutes.
- 6 Remove again and allow to cool.
- 7 Combine the turkey and vegetables and place in the pie crust.
- 8 Pour over the gravy and top with the remaining puff pastry.
- 9 Prick holes in the pastry to allow the steam to escape.
- 10 Bake for an hour until the crust is golden.
- 11 Serve hot.

Cooks Note

Use the leftovers from the Thanksgiving meal to make this delicious turkey pot pie.