



# Thanksgiving Leftovers: Turkey Pot Pie

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**Chef Christine Tizzard shares one of her family's favourites—Thanksgiving pot pie! Full of protein and veggies, it's a complete meal on its own.**



## Ingredients

3 cups leftover turkey, cubed  
1 onion, diced  
1 leek white, light green part, finely chopped  
3 stalks celery, diced  
2 cloves garlic, finely chopped  
2 bay leaves  
1-2 cups leftover cooked veggies, (examples: carrots, broccoli, kale)  
1/2 cup frozen corn  
1/2 cup frozen peas  
1/2 cup white wine or beer  
2 tbsp all purpose flour  
1 1/2 cups chicken or turkey stock , low sodium  
4 tsp mixed fresh herb medley (sage thyme rosemary), finely chopped  
3 tbsp unsalted butter  
3 cups leftover stuffing or mashed potatoes  
to taste salt and pepper

## Preparation

Preheat oven to 400°F. To a hot pan, add butter and let melt. Add onions and cook, stirring occasionally for three minutes until softened. Stir in leeks and bay leaves, continue to cook for another few minutes. Add garlic and celery, season with salt and pepper, stir and continue to cook until slightly softened. Pour in white wine or beer and let reduce. Sprinkle over flour and continue to cook while stirring for two minutes over medium heat. While stirring, slowly pour in stock or broth to avoid lumps. Increase heat if necessary and bring to simmer and thicken sauce. Stir in chopped fresh herbs, leftover cooked vegetables, peas, corn, and diced turkey. Bring to simmer to

heat through. Add a little more stock or broth if necessary. Taste and adjust seasoning with salt and pepper. Discard bay leaves and top with leftover stuffing or mashed potatoes (cauliflower or even sweet potatoes). Transfer cast iron to preheated oven for about 20 minutes or until pie is bubbly around the edges and stuffing slightly browned on top.

**Tip:** If you are lucky enough to have leftover gravy, substitute gravy instead of the flour and broth to make the sauce.