

# Turkey Pot Pies with Herbed Phyllo Crust

November 3, 2009

Serves: 4-6  
Prep time: 20 minutes  
Cook time: 20-25 minutes



*Put your heart into cooking this holiday season and share the love with this special turkey recipe sure to impress your guests. A refreshing take on Thanksgiving (or its leftovers), this main course provides a trio of textures, colors and tastes with just enough unique flair to make you feel great. With a little something for everyone, this delightfully easy recipe just may become a family classic for years to come!*

*This turkey recipe offers a combination of leftover roast turkey and vegetables with a creamy sauce. Served under layers of delicate phyllo pastry sprinkled with savory herbs, it creates a stunning appearance. It's also amazingly versatile and works equally well with leftover chicken, beef and even salmon. Cook and serve your flavorful pies in individual gratin dishes or large ramekins.*

## INGREDIENTS

2 tablespoons butter	1/2 cup frozen peas
2 tablespoons olive oil	2 cups leftover roasted vegetables, chopped into bite sized pieces (or 2 cups frozen mixed vegetables)
1 small onion, chopped	4 tablespoons chopped fresh herbs (such as parsley and dill)
3 tablespoons all-purpose flour	3 cups leftover turkey, chopped into bite sized pieces
1 can (14 ounces) chicken broth	8 sheets phyllo dough, thawed according to package instructions
1 teaspoon salt	Olive oil spray
1/4 teaspoon freshly ground pepper	Salt and pepper, to taste
1 teaspoon Worcestershire sauce	

## INSTRUCTIONS

Preheat oven to 350° F. Spray four individual gratin dishes (or 8-ounce ramekins) with olive oil spray. In a large skillet, over medium heat, melt butter with 2 tablespoons olive oil. Add onion, and sauté 5 minutes or until soft. Reduce heat to low, and sprinkle flour over onions. Cook, whisking constantly for 3 minutes.

Whisk in chicken broth, salt, pepper and Worcestershire sauce, and bring to a boil.

Remove from heat. Add peas, chopped vegetables, 2 tablespoons herbs and turkey. Mix well and taste for seasoning. Divide between prepared gratin dishes or ramekins.

Lay one phyllo sheet on a large cutting board. Working quickly, spray with olive oil spray and sprinkle with a small amount of chopped fresh herbs. Top with the next sheet of phyllo, spray and sprinkle with herbs.

Repeat with two more phyllo sheets, ending with a sheet sprayed with oil, but not sprinkled with herbs.

Using a pizza cutter or a sharp knife cut the phyllo stacks in half width-wise. Place each on a gratin dish and fold and crimp the edges to fit the dish. Cut a slit in the center of each crust. Repeat with the four remaining phyllo sheets, herbs and two remaining gratin dishes.

Bake 20-25 minutes or until golden brown. Let stand 5 minutes, and serve.

**Tip:** *Phyllo is simple to use if you follow a few basic rules, like keeping it covered and moist at all times and brushing (or spraying) the edges with butter or olive oil. Follow package instructions for further tips on handling.*

**Styling Tip:** *Instead of folding and crimping the edges to fit the dish, try the layered approach shown in our image. Simply place sheets on top of the dish alternating directions as you go. Crumple the last layer lightly (like a tissue) and lay on top.*