



## Mini Turkey Pot Pies

### Ingredients:

½ medium onion	¼ tsp ground black pepper
¼ cup butter (½ stick), melted	1 cup frozen mixed peas and carrots, thawed
¼ cup flour	1½ cups diced cooked turkey
1½ cups chicken stock	½ cup 2% milk
1 tsp finely chopped fresh thyme leaves	1 pkg (14.1 oz or 399 g) refrigerated pie crusts (2 crusts), softened according to package directions
1 garlic clove, pressed	
½ tsp salt	

### Directions:

1. Preheat oven to 375°F (190°C). Finely chop onion using **Food Chopper**. Add butter and flour to **(4-qt./3.8-L) Casserole**; whisk until smooth using **Silicone Flat Whisk**. Cook over medium-high heat 4-6 minutes or until mixture is light golden brown, whisking occasionally. Add stock, whisking constantly until smooth. Add thyme, pressed garlic, salt and pepper to Casserole. Simmer, uncovered, 4-6 minutes or until sauce is thickened. Remove from heat. Stir in onion, mixed vegetables, turkey and milk. Set aside.
2. Unroll one crust onto lightly floured surface. Cut out three 5-in. (13-cm) circles using **Pastry Cutter**. With remaining dough, cut out six designs using **Creative Cutters**. Repeat with remaining crust. Place **Mini Pie Pans** onto **Large Sheet Pan**. Place crust circles into pans, pressing up sides and over edges. Place creative cutter designs onto sheet pan. Bake 16-18 minutes or until crusts are light golden brown.
3. Divide filling evenly into baked pie shells. Bake an additional 10-12 minutes or until filling is heated through. Top with designs and serve warm.

**Yield:** 6 servings

**Nutrients per serving:** Calories 390, Total Fat 23 g, Saturated Fat 11 g, Cholesterol 55 mg, Sodium 690 mg, Carbohydrate 32 g, Fiber 1 g, Protein 16 g

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