

## Turkey Pot Pie

### Ingredients

1 sheet frozen puff pastry, thawed  
4 Tbsp unsalted butter  
1 medium onion, diced  
4 carrots, diced  
3 cloves garlic, minced  
1/4 cup AP flour, plus more for rolling the pastry  
2 1/2 cups chicken stock  
1/4 cup Sherry  
1 Tbsp chopped fresh thyme  
1 tsp salt  
1/2 tsp pepper  
4 cups diced cooked turkey  
1/2 cup heavy cream  
1 cup frozen peas  
1 cup frozen corn  
1 egg

### Directions

Line a baking sheet with aluminum foil for easy clean-up. Preheat oven to 425 degrees. Dust a clean, dry work surface lightly with flour and place one sheet of puff pastry on the surface. Dust the top of the pastry with a small amount of flour and roll to remove the creases and flatten. Measure the diameter of ramekins you are using and cut out rounds to fit over the ramekin. From the remaining puff pastry, cut small flowers to decorate the top of the pot pie. Place the pastry cut outs on the baking sheet and place in the refrigerator or freezer while making the filling.

To make the filling, start by melting the 4 tablespoons of butter in a large sauté pan over medium heat. Add the onion, carrots, and garlic to the melted butter. Cook until the onions are translucent and the carrots are softening, stirring occasionally (about 10 minutes). Add the flour and cook stirring constantly, for about 2 minutes. Add the chicken stock, sherry, chopped thyme, salt & pepper. Bring the mixture to a boil, stirring with a wooden spoon and scraping the bottom and edges of the pan to keep from burning. Simmer until thickened, about 5-8 minutes.

Once thickened, add the chopped turkey, stir to combine. Remove from heat and add the cream, peas and corn.

Ladle the pot pie mixture into ramekins, leaving about 1/2 inch open at the top. Do not be tempted to overfill! Beat the egg and brush along edges of the ramekins. Remove

the puff pastry rounds from the refrigerator and place them over the filled ramekins, gently press around the edges so that the pastry adheres to the ramekins. Transfer the ramekins to the foil-lined baking sheet and brush the beaten egg over the top of the pastry. Make sure you have cut a small circle or slit in the puff pastry to allow steam to escape while baking. Place your cut out pastry decorations on top, if using, brush the decorations with the beaten egg and place in a preheated 425-degree oven for 25 minutes.

Enjoy!