

Leftover Turkey Pot Pie (Main Courses)



- 1 package Halladay's Farmhouse Corn Chowder Soup
- 3 cups water
- 1 cup half & half
- 2 Tbsp. butter
- 1 ½ cups frozen peas and carrot vegetable mix
- 2 cups of chopped cooked turkey
- prepared pie shell

Preheat oven to 400°F. Combine soup mix and water in small sauce pan and bring to slight boil. Reduce heat; simmer 20 minutes. Add half & half, butter, veggies and turkey. Simmer another 5 minutes; salt and pepper to taste. Pour into prepared pie shell in deep dish pie plate. Top with crust and crimp edges; poke with knife to vent. Bake 30 minutes, or until crust is golden brown. Let sit 10 minutes before serving.

Can also be prepared with just a top crust or a puff pastry top.