**Leftover Turkey or Chicken Pot Pie (with Pie Crust)**

The holiday season is full of good food, but also so many leftovers. My momma never wasted anything, and she was always so creative to make leftovers just as special and different from the original meal. This is another one of her famous recipes. It’s so easy to make and can be topped off with a pie crust to make a traditional potpie, leftover mashed potatoes to make it a shepherd’s pie or an easier potpie is to top it off with canned biscuits. Pot pie is just that…everything made in a pot, then thrown into an oven safe dish and baked off like a pie.

I grew up in a Southern home, which means that my momma would make enough food at each meal for an entire army…I wish I was joking.  She’d make this recipe with turkey leftovers after Thanksgiving and Christmas. The rest of the year, she’d make baked chicken, mashed potatoes and gravy one night and then use the leftovers to make chicken pot pie. My mom always mixed in leftover gravy with the chicken stock…again, nothing goes to waste in her kitchen.

P.S. This is the perfect dish to use for leftover Easter ham, too!

Let’s get making pot pie together!

**Ingredients:**

**Filling –**

* 4 Cups Chopped Turkey or Chicken (White and Dark Meat) or Ham
* 2 16 Oz Bags of Frozen Mixed Vegetables
* 3 Cups of Leftover Gravy and 1 Cup of Chicken Stock (OR 4 Cups Total of Chicken Stock)
* 1 Tsp Salt
* 1 Tsp Pepper
* 1/2 Cup Flour
* 3/4 – 1 Cup of Water
* Up to 1 Tsp of Nutmeg

**Topping –**

* 2 Pie Crusts, Store Bought or Homemade ([Here’s a recipe we shared for homemade pie crust if you want to try making it on your own](https://zradio.org/qfr-all-quick-family-recipes/pumpkin-pie/).)
* 1 Egg

**How to Make:**

**Filling -**

* Preheat oven to 450 degrees Fahrenheit.
* Bring 2 Cups of stock/gravy to a boil in stock pot.
* Add 2 bags of frozen mixed vegetables.
* Add in salt and pepper.
* Cook according to package until veggie are almost done (about 8-10 minutes).
* Add Turkey (or Chicken) and 2 remaining cups of gravy/stock.
* Bring to a boil again.
* In a separate bowl, mix together water and flour mixture until it makes a liquid paste. The key is not to let it get lumpy. This is what will thicken your pot pie filling!
* Slowly stir it into your bubbling mixture.
* Once mixed in, turn down to low for 5 minutes…you want the flour to cook in. Stir occasionally while it’s on low, so that it doesn’t stick to the bottom of your pan.
* Turn mixture off and remove from heat. Let sit while you prepare your crust.

**Pot Pie Instruction with a Pie Crust -**

* [**We’ve shared step by step instructions to make a homemade pie crust to use for any pie including this one**](https://zradio.org/quick-family-recipes/pumpkin-pie/) or you can use when my momma calls a cheater crust!
* Place one pie crust in the bottom of your pie plate.
* Fill pie crust to top with chicken or turkey mixture.
* Sprinkle on nutmeg over the top and use a fork to lightly mix it in just under surface (that way your top crust won’t absorb all the nutmeg).
* Place second pie crust over top and fold edges of dough underneath. Use your thumb to crimp them to make it pretty.
* Add holes in top of pie with a knife so that it has a way to release the steam and not mess up your pie by oozing out the side. My momma always picked a family member and did their first initial and claimed it their pie!
* Take an egg and beat it as much as possible. Brush egg over entire top of pie.
* Place in preheated oven and cook for 10 minutes, then lower the temperature to 350 and cook for 30-40 minutes.

Ellis and Tyler would love to see your family’s pot pie night…just share your pics on the [**Z88.3 Mornings Facebook Page**](http://facebook.com/Z88.3Mornings)!

Carol Ellingson  
Z88.3’s Resident Foodie  
Originally posted on [Carolbake.com](http://carolbake.com/)

**Leftover Turkey or Chicken Shepherd’s Pie (with Mashed Potatoes)**

The holiday season is full of good food, but also so many leftovers. My momma never wasted anything, and she was always so creative to make leftovers just as special and different from the original meal. This is another one of her famous recipes. It’s so easy to make and can be topped off with a pie crust to make a traditional potpie, leftover mashed potatoes to make it a shepherd’s pie or an easier potpie is to top it off with canned biscuits. Pot pie is just that…everything made in a pot, then thrown into an oven safe dish and baked off like a pie.

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P.S. This is the perfect dish to use for leftover Easter ham, too!

Let’s get cooking!

**Ingredients:**

**Filling –**

* 4 Cups Chopped Turkey or Chicken (White and Dark Meat) or Ham
* 2 16 Oz Bags of Frozen Mixed Vegetables
* 3 Cups of Leftover Gravy and 1 Cup of Chicken Stock (OR 4 Cups Total of Chicken Stock)
* 1 Tsp Salt
* 1 Tsp Pepper
* 1/2 Cup Flour
* 3/4 – 1 Cup of Water
* Up to 1 Tsp of Nutmeg

**Topping –**

* Mashed Potatoes

**How to Make:**

**Filling -**

* Preheat oven to 450 degrees Fahrenheit.
* Bring 2 Cups of stock/gravy to a boil in stock pot.
* Add 2 bags of frozen mixed vegetables.
* Add in salt and pepper.
* Cook according to package until veggie are almost done (about 8-10 minutes).
* Add Turkey (or Chicken) and 2 remaining cups of gravy/stock.
* Bring to a boil again.
* In a separate bowl, mix together water and flour mixture until it makes a liquid paste. The key is not to let it get lumpy. This is what will thicken your pot pie filling!
* Slowly stir it into your bubbling mixture.
* Once mixed in, turn down to low for 5 minutes…you want the flour to cook in. Stir occasionally while it’s on low, so that it doesn’t stick to the bottom of your pan.
* Turn mixture off and remove from heat. Let sit while you prepare your crust.

**Shepherd’s Pie Instructions with Mashed Potatoes –**

* Place your cooked pot pie filling in an oven safe dish
* Sprinkle on nutmeg over the top and use a fork to lightly mix it in just under surface (that way your top crust won’t absorb all the nutmeg).
* Cover the top with mashed potatoes
* Place in 350 Degree Oven and cook till everything is hot…all the ingredients are cooked before it hits the oven, so you are just warming it up.

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**Leftover Turkey or Chicken Pot Pie (with Grands Biscuits)**

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Let’s get cookie!

**Ingredients:**

**Filling –**

* 4 Cups Chopped Turkey or Chicken (White and Dark Meat) or Ham
* 2 16 Oz Bags of Frozen Mixed Vegetables
* 3 Cups of Leftover Gravy and 1 Cup of Chicken Stock (OR 4 Cups Total of Chicken Stock)
* 1 Tsp Salt
* 1 Tsp Pepper
* 1/2 Cup Flour
* 3/4 – 1 Cup of Water
* Up to 1 Tsp of Nutmeg

**Topping –**

* Grand Biscuits

**How to Make:**

**Filling -**

* Preheat oven to 450 degrees Fahrenheit.
* Bring 2 Cups of stock/gravy to a boil in stock pot.
* Add 2 bags of frozen mixed vegetables.
* Add in salt and pepper.
* Cook according to package until veggie are almost done (about 8-10 minutes).
* Add Turkey (or Chicken) and 2 remaining cups of gravy/stock.
* Bring to a boil again.
* In a separate bowl, mix together water and flour mixture until it makes a liquid paste. The key is not to let it get lumpy. This is what will thicken your pot pie filling!
* Slowly stir it into your bubbling mixture.
* Once mixed in, turn down too low for 5 minutes…you want the flour to cook in. Stir occasionally while it’s on low, so that it doesn’t stick to the bottom of your pan.
* Turn mixture off and remove from heat. Let sit while you prepare your crust.

**Grands Biscuits Topping –**

* Place your cooked pot pie filling in an oven proof dish
* Sprinkle on nutmeg over the top and use a fork to lightly mix it in just under surface (that way your top crust won’t absorb all the nutmeg).
* Cover the top with canned grands biscuits
* Place in oven and cook according to instructions on can…the pot pie filling is already cooked, so you are just waiting for the biscuits to cook before serving.
* Scoop out and enjoy!

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