

DINNER

Amish Potpie with Turkey Wings

5 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	8	\$0.86	306 kcal

You can never have too many main course recipes, so give Amish Potpie with Turkey Wings a try. One portion of this dish contains approximately 25g of protein, 16g of fat, and a total of 306 calories. This dairy free recipe serves 8 and costs 86 cents per serving. Not a lot of people really liked thi...

Ingredients

☐ 2 bay leaves	☐ ½ teaspoon freshly ground black pepper
☐ 1 cup chopped carrot	☐ 1 cup chopped celery
☐ 1 teaspoon dried thyme	☐ 2½ cups uncooked medium egg noodles
☐ 3 tablespoons chopped fresh parsley	☐ 2 cups chopped onion
☐ ½ teaspoon saffron threads, crushed	☐ 1½ teaspoons salt
☐ 3 pounds turkey wings	☐ 2 teaspoons vegetable oil, divided
☐ 12 cups water	

EQUIPMENT Bowl, Frying pan, Dutch oven

Method

- 1 Cut turkey wings apart at the joints.
- 2 Heat 1 teaspoon oil in a large Dutch oven over medium-high heat.
- 3 Add half of turkey; cook 7 minutes, browning on all sides.

- 4 Remove from pan. Repeat procedure with 1 teaspoon oil and remaining turkey.
- 5 Add onion, carrot, and celery to pan; saut 5 minutes or until lightly browned. Return turkey to pan; add 12 cups water. Bring to a boil; skim any foam from surface of broth. Stir in salt, thyme, pepper, and bay leaves. Reduce heat; simmer 1 1/2 hours.
- 6 Remove turkey; cool slightly. Discard skin and bones; coarsely chop turkey meat.
- 7 Place the turkey meat in a medium bowl; cover and chill.
- 8 Place broth mixture in a large bowl; cool 1 hour at room temperature. Cover and chill 8 hours. Skim solidified fat from surface.
- 9 Place broth mixture in a large Dutch oven. Bring to a boil over medium-high heat.
- 10 Add turkey meat, noodles, parsley, and saffron; cook 6 minutes or until noodles are tender. Discard bay leaves.

Nutrition per serving

306	25 g	16 g	14 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			4.1 g · 26% of daily needs
Fibre			1.9 g · 7% of daily needs
Sugar			2.9 g · 3% of daily needs
Sodium			543 mg · 24% of daily needs
Cholesterol			89.8 mg · 30% of daily needs
Vitamin C			6.4 mg · 8% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/amish-potpie-with-turkey-wings-148170