

# Grandma's Leftover Turkey Pot Pie

 Dairy Free

READY IN



105 min.

SERVINGS



10

CALORIES



438 kcal

LUNCH

MAIN COURSE

MAIN DISH

DINNER

## Ingredients

- 10.8 ounce cream of chicken soup canned
- 10.8 ounce condensed cream of potato soup canned
- 2.5 cups flour all-purpose
- 30 ounce savory vegetable mixed drained canned
- 0.5 small onion chopped
- 0.5 teaspoon salt
- 10 servings salt and pepper to taste
- 1 cup shortening chilled

- 3 cups turkey cubed cooked
- 10.8 ounce water canned

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- plastic wrap
- pastry cutter

## Directions

- Whisk together the flour and 1/2 teaspoon of salt in a bowl.
- Cut the shortening into the flour mixture with a pastry cutter until the mixture looks like coarse crumbs.
- Drizzle the ice water, about 1 tablespoon at a time, over the mixture and gently work the water into the dough with your fingers.
- Add more water as needed until you can gather the dough together in a ball. Wrap the dough in plastic wrap and refrigerate for 30 minutes.
- Preheat oven to 375 degrees F (190 degrees C).
- In a saucepan, mix together the turkey, onion, cream of potato soup, cream of chicken soup, water, and mixed vegetables. Bring the mixture to a boil; reduce heat and allow to simmer while you prepare the crust.
- Cut the dough in almost equal halves.
- Roll the larger piece into a circle on a floured work surface and fit into a 10-inch cast-iron skillet.
- Roll out the smaller piece into a circle to fit the top.
- Pour the hot turkey filling into the bottom crust.

Place top crust over the filling, crimp the two crusts together with a fork, and cut several slits in the top with a sharp knife.

Bake in the preheated oven until the crust is golden brown, about 45 minutes.

## Nutrition Facts

**PROTEIN 12.33%** **FAT 51.15%** **CARBS 36.52%**

### Properties

Glycemic Index:19, Glycemic Load:21.88, Inflammation Score:-10, Nutrition Score:17.057391503583%

### Flavonoids

Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg, Isorhamnetin: 0.18mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.71mg, Quercetin: 0.71mg, Quercetin: 0.71mg, Quercetin: 0.71mg

### Nutrients (% of daily need)

Calories: 438.26kcal (21.91%), Fat: 25.27g (38.87%), Saturated Fat: 6.51g (40.67%), Carbohydrates: 40.59g (13.53%), Net Carbohydrates: 36.16g (13.15%), Sugar: 0.93g (1.03%), Cholesterol: 25.43mg (8.48%), Sodium: 784.86mg (34.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 13.7g (27.4%), Vitamin A: 4411.72IU (88.23%), Vitamin B3: 5.44mg (27.2%), Manganese: 0.54mg (27.08%), Selenium: 18.46µg (26.37%), Vitamin B1: 0.38mg (25.44%), Folate: 85.82µg (21.46%), Vitamin B2: 0.31mg (17.98%), Fiber: 4.43g (17.71%), Iron: 2.98mg (16.54%), Phosphorus: 160.24mg (16.02%), Vitamin B6: 0.29mg (14.38%), Copper: 0.25mg (12.67%), Vitamin K: 12.6µg (12%), Vitamin C: 9.13mg (11.07%), Vitamin E: 1.49mg (9.93%), Potassium: 333.86mg (9.54%), Vitamin B5: 0.93mg (9.33%), Magnesium: 36.93mg (9.23%), Zinc: 1.38mg (9.22%), Vitamin B12: 0.38µg (6.27%), Calcium: 40.49mg (4.05%)