



Impossibly Easy Turkey Club Pie

READY IN



55 min.

SERVINGS



6

CALORIES



250 kcal

Ingredients

- ☐ 1.5 cups turkey cooked
- ☐ 8 slices bacon crumbled cooked
- ☐ 4 oz cheddar cheese shredded
- ☐ 0.5 cup baking mix bisquick heart smart®
- ☐ 1 cup milk
- ☐ 2 eggs

Equipment

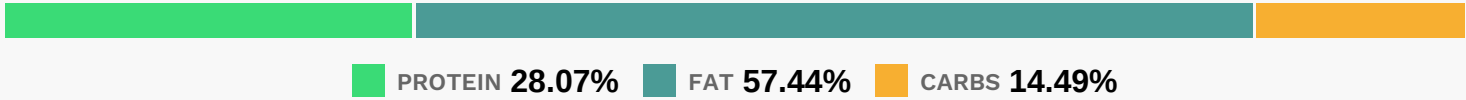
- ☐ bowl
- ☐ oven

☐ knife

Directions

- ☐ Heat oven to 400°F. Spray 9-inch glass pie plate with cooking spray.
- ☐ Sprinkle turkey, bacon and cheese in pie plate.
- ☐ In small bowl, stir remaining ingredients until blended.
- ☐ Pour into pie plate.
- ☐ Bake 30 to 35 minutes or until knife inserted in center comes out clean.
- ☐ Let stand 5 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:10.83, Glycemic Load:0.85, Inflammation Score:-3, Nutrition Score:9.9786958114608%

Nutrients (% of daily need)

Calories: 250.24kcal (12.51%), Fat: 15.81g (24.32%), Saturated Fat: 6.88g (43.02%), Carbohydrates: 8.98g (2.99%), Net Carbohydrates: 8.77g (3.19%), Sugar: 3.25g (3.61%), Cholesterol: 106.99mg (35.66%), Sodium: 494.52mg (21.5%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 17.38g (34.76%), Selenium: 22.08µg (31.54%), Phosphorus: 302.04mg (30.2%), Calcium: 213.66mg (21.37%), Vitamin B2: 0.32mg (18.88%), Vitamin B3: 3.53mg (17.67%), Vitamin B12: 1.01µg (16.82%), Vitamin B6: 0.28mg (13.81%), Zinc: 1.88mg (12.52%), Vitamin B1: 0.16mg (10.89%), Vitamin B5: 0.86mg (8.64%), Vitamin A: 352.72IU (7.05%), Vitamin D: 0.97µg (6.48%), Potassium: 220.98mg (6.31%), Folate: 25.1µg (6.28%), Magnesium: 23.76mg (5.94%), Iron: 0.88mg (4.88%), Copper: 0.06mg (3.15%), Vitamin E: 0.4mg (2.64%), Manganese: 0.05mg (2.35%), Vitamin K: 1.27µg (1.21%)