



Mini turkey & cranberry pies

 Popular

READY IN



45 min.

SERVINGS



8

CALORIES



285 kcal

Ingredients

- ☐ 500 g pastry crust
- ☐ 250 g turkey gravy shredded leftover
- ☐ 8 tbsp crème fraîche
- ☐ 8 tsp roasted cranberry sauce
- ☐ 1 eggs beaten

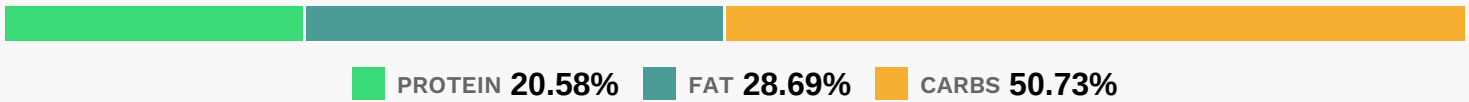
Equipment

- ☐ oven
- ☐ muffin tray
- ☐ pastry cutter

Directions

- ☐ Roll out the pastry on a floured surface so that its just thinner than a 1 coin.
- ☐ Cut out 8 x 10cm circles using a pastry cutter or small saucer, then cut 8 x 9cm circles for the lids you may need to re-roll the trimmings. Push the larger circles into 8 holes of a muffin tin, then divide the turkey, cream and cranberry sauce between them. Season well and brush the edges with a little egg.
- ☐ Place a lid on top of each and pinch the sides together to seal. Chill for 15–20 mins.
- ☐ Heat oven to 200C/180C fan/gas
- ☐ Brush the tops with more egg, then bake for 25 mins until the pastry is crisp and golden.
- ☐ Serve warm, or leave to cool and enjoy cold.

Nutrition Facts



Properties

Glycemic Index:4.75, Glycemic Load:12.04, Inflammation Score:-3, Nutrition Score:9.9352174660434%

Flavonoids

Myricetin: 0.13mg, Myricetin: 0.13mg, Myricetin: 0.13mg, Myricetin: 0.13mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 285.4kcal (14.27%), Fat: 8.92g (13.72%), Saturated Fat: 2.98g (18.6%), Carbohydrates: 35.48g (11.83%), Net Carbohydrates: 34.24g (12.45%), Sugar: 2.11g (2.34%), Cholesterol: 61.6mg (20.53%), Sodium: 345.84mg (15.04%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 14.39g (28.78%), Selenium: 26.03µg (37.18%), Vitamin B3: 5.56mg (27.79%), Vitamin B1: 0.36mg (23.84%), Vitamin B2: 0.35mg (20.43%), Manganese: 0.31mg (15.38%), Folate: 61.17µg (15.29%), Iron: 2.47mg (13.73%), Phosphorus: 136.77mg (13.68%), Vitamin B6: 0.23mg (11.31%), Zinc: 1.19mg (7.96%), Vitamin B12: 0.39µg (6.55%), Vitamin B5: 0.61mg (6.1%), Magnesium: 20.71mg (5.18%), Copper: 0.1mg (4.98%), Fiber: 1.24g (4.97%), Potassium: 144.91mg (4.14%), Calcium: 26.6mg (2.66%), Vitamin A: 118.72IU (2.37%), Vitamin K: 1.83µg (1.74%), Vitamin D: 0.23µg (1.57%), Vitamin E: 0.22mg (1.47%)