

## Chicken/Turkey Pie

### Turkey Pie

- 1 - 10 oz bag frozen peas & carrots
- 1 - can potatoes / cubed and drained
- 1/3 cup margarine or butter
- 1/3 cup flour
- 1/3 cup chopped onion
- 1/2 tsp salt
- 1/4 tsp pepper
- 1 3/4 cups chicken broth
- 2/3 cups milk
- 2 - 3 cups cooked turkey or chicken cubed
- 1 pie shell / top & bottom

Rinse peas and carrots under cold water, set aside. Melt margarine on low heat, add onions. Cook 5 minutes. Add flour, salt and pepper, cook until bubbly. Remove from heat. Stir in broth and milk, return to heat until boiling. Remove and stir in meat, potatoes and vegetables. Lay pie shell in pie dish, fill with mixture, top with shell, pinching edges shut.

Bake 30-35 minutes at 425 degrees.