

## Turkey Pot Pie



### Ingredients:

- 1 can cream of chicken soup(or cream of mushroom)
- 1 bag frozen mixed vegetables
- ½ can of milk ( I used skim)
- ½ cup sour cream
- 1-2 cups diced turkey, chicken, beef or ham
- 2 pie crusts

1. Roll out one of the pie crusts and place into a pie pan and set aside
2. In a large bowl, mix the soup and milk together
3. Add sour cream and stir
4. Add slightly cooked vegetables(I cook them for about 5 minutes) and turkey to soup mixture (can add potatoes or other leftover vegetables)
5. Stir until well mixed
6. Pour into pie crust
7. Roll out second pie crust and place over the filled pie.

Bake at 350 degrees for 50 minutes. This may vary depending on your oven and size of pie pan used. For the individual pies, I bake them for about 45 minutes.