



Turkey Sausage Pot Pie | Lighter Comfort Food Classic

directions

1. Preheat oven to 350 degrees.
2. In a large deep skillet, brown Swaggerty's sausage over medium heat until golden brown breaking into large chunks as it cooks. Remove from pan to drain on paper towels.
3. Add onions to the same skillet along with the 1 tbsp of olive oil. Cook onions until slightly browned and softened.
4. Scatter 2 TBSP flour, salt, and black pepper over the onions and stir with a whisk for about 5 minutes.
5. Slowly pour in 2 cups broth whisking as you pour. Add thyme leaves. Turn heat to medium low and cook, stirring often until mixture is slightly thickened.
6. Add celery and carrots to the slightly thickened broth and cook for about 7-8 minutes. Stir often.
7. Add browned sausage, turkey chunks, and peas to the pan and gently fold ingredients together. Remove from heat and scrape mixture into a 2 quart casserole dish.
8. On a flat work surface lightly dusted with flour roll out pie crust into a circle larger than the casserole dish. Scatter the 1 TBSP chopped herbs over the crust and roll into the surface of the dough.
9. Cut dough into strips and place over the filling creating a lattice top. Press strips of dough to the edges of the casserole dish and brush crust with egg wash.
10. Bake for about 30-40 minutes or until top crust is golden brown and filling is bubbly and hot. Remove from oven.

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| 4 - 6 servings | 30 min prep time | 30 - 40 mi cook time |
| ingredients | | |
| <i>½ lb. Swaggerty's Farm sausage</i> | | |
| <i>½ cup chopped onions</i> | | |
| <i>1 Tbsp. olive oil</i> | | |
| <i>2 Tbsp. all-purpose flour</i> | | |
| <i>Salt and pepper</i> | | |
| <i>2 cup chicken broth</i> | | |
| <i>1 Tbsp. fresh thyme leaves or 1 tsp dried thyme leaves</i> | | |
| <i>¼ cup chopped celery</i> | | |
| <i>1 cup chopped carrots</i> | | |
| <i>3 cup leftover turkey meat, cut into chunks</i> | | |
| <i>1 cup frozen green peas, thawed</i> | | |
| <i>1 pre-made pie crust, homemade or store-bought in the box such as Pillsbury®</i> | | |
| <i>1 Tbsp. finely chopped fresh herbs such as thyme, oregano, basil, or chives mixed</i> | | |
| <i>1 egg whisked with 1 tbsp water for egg wash</i> | | |

To Serve

Let sit for 5 minutes before serving and serve warm straight from the baking dish.

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