

# Cajun Turkey Pot Pie

Yield: 7 min

Total Time: 115 min

Recipe from: <https://www.recipeschoose.com/recipes/cajun-turkey-recipe-for-thanksgiving>

## Ingredients:

- 5 tablespoons peanut oil or unsalted butter
- 3 celery stalks chopped
- 1 1/2 cups white onion or chopped yellow
- 1 green pepper large, chopped
- 2 jalapeno peppers chopped
- 4 garlic cloves minced
- 3 cups turkey meat diced, cooked
- 2 tablespoons Cajun seasoning
- salt
- 1/3 cup all purpose flour
- 2 1/2 cups turkey stock
- 1 cup dark beer brown ale or Guinness
- 1 cup diced tomatoes
- 1 1/2 cups all purpose flour
- 1/2 teaspoon salt
- 3/4 cup unsalted butter chilled, diced into 1/2-inch cubes, best to chill cubes in the freezer for at least 15 minutes before using
- 4 tablespoons ice water chilled
- 1 egg yolk
- 1 tablespoon cream

## Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 36 grams
3. Cholesterol: 85 milligrams
4. Fat: 32 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 15 grams

8. Sodium: 420 milligrams
  9. Sugar: 5 grams
- 

Thank you for visiting our website. Hope you enjoy Cajun Turkey Pot Pie above. You can see more 19 cajun turkey recipe for thanksgiving Try these culinary delights! to get more great cooking ideas.