

# Skillet Turkey Pot Pie

Yield: 4 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-turkey-recipe-with-white-wine>

## Ingredients:

- 4 tablespoons unsalted butter
- 2 tablespoons olive oil
- 1 cup diced yellow onion
- 1/2 cup carrots sliced into halfmoons
- 1/2 cup celery sliced
- 1 teaspoon chopped fresh thyme
- 5 tablespoons all purpose flour
- 2 cups turkey broth or stock, or low-sodium chicken broth
- 1 1/2 cups half and half
- 2 cups leftover turkey chopped
- 1 1/2 cups potatoes diced cooked leftover
- kosher salt to taste
- 1/4 teaspoon freshly ground black pepper
- 1 large egg
- 1 tablespoon half & half
- 1 sheet frozen puff pastry

## Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 120 milligrams
4. Fat: 32 grams
5. Fiber: 3 grams
6. Protein: 10 grams
7. SaturatedFat: 15 grams
8. Sodium: 320 milligrams
9. Sugar: 3 grams

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