

## Turkey Pot Pie - Thanksgiving Leftovers Revamped!

**Makes:**

8 servings

**Utensil:**

12" Electric Oil Core Skillet

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**Recipe:****Contributed By:**

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**Recipe Description:**

After preparing so many delicious dishes for your Thanksgiving feast, there are always leftovers after the festivities are over! Here is a simple and quick way to reuse your leftovers to make a delicious Turkey Pot Pie!

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3 cups  
cooked turkey, shredded  
(420  
g)  
2 ½ cups  
frozen vegetable mix  
(568  
g)  
20 oz  
cream of mushroom soup  
(606

g)  
20 oz  
cream of chicken soup  
(606  
g)  
2 cups  
stuffing mix (if using leftovers, use as is, do not add eggs)  
(400  
g)  
2 eggs  
salt & pepper to taste (optional)

**Directions:**

1. Add turkey, frozen veggies, cream of mushroom and cream of chicken to skillet and combine.
2. In a bowl, add stuffing mix and 2 eggs and combine. If you are using leftover stuffing/dressing, use as is, do not add eggs. Eggs are used as a binder and are not necessary for already prepared stuffing/dressing.
3. Top pot pie mixture with stuffing and create an even layer.
4. Cover skillet and heat to 275. When Vapo-Valve™ begins to click turn heat down to 225 and cook for an additional 25 minutes or until stuffing has created a crust.
5. Turn off skillet and serve.

Nutritional Information per

▼ Serving

**Calories:** 341  
**Total Fat:** 12g  
**Saturated Fat:** 3g  
**Cholesterol:** 88mg  
**Sodium:** 826mg  
**Total** 28g  
**Carbs:**  
**Dietary Fiber:** 3g  
**Sugar:** 1g  
**Protein:** 24g