

# Dutch Oven Pot Pie

**Meal Prep:** (This can be done at home and individually bagged)

1. Chop Onions
2. Cook and debone a turkey (or use can chicken)



## Instructions:

1. Over medium heat, heat the butter (oil) in a Dutch oven with a dutch oven liner. Add onions sauté for a few minutes until they are soft and translucent. Add flour until it forms a paste like consistency of cake frosting. Continue stirring as the roux gently bubbles and cooks. Do not allow the roux to bubble too vigorously or it will burn and not brown. Once brown, slowly add the chicken (or vegetable) stock while stirring. Continue adding stock until a thin gravy is achieved.
2. Add the hash brown potatoes, vegetables, and turkey (or chicken) and mix.
3. Add seasoning to taste (Turkey gravy package, poultry seasoning, Salt & Pepper, etc).
4. Cover with piecrust.
5. Cook for 45-60 min with medium heat or until the piecrust is golden brown.

## Ingredients:

4 people      6 people      8 people      10 people      12 people

Butter or Oil	4 tbl	6 tbl	8 tbl	8 tbl	8 tbl
Onion (white or yellow) Medium	½	½	1	1	1
Refrigerated hash browns (simply potatoes) 20 oz package	1	1	1	1	2
Frozen Vegetables (or fresh)	2 lbs	2.5 lbs	3 lbs	3.5 lbs	4 lbs
Turkey meat	1.5 lbs	1.5 lbs	2 lbs	2 lbs	2.5 lbs
*Substitution (Canned Chicken) 10 oz cans	2	3	4	5	6
Pie crust	1	1	1	1	1

## Spices:

4 people      6 people      8 people      10 people      12 people

Salt	2 tsp	3 tsp	4 tsp	5 tsp	6 tsp
Pepper	1 tsp	1.5 tsp	2.5 tsp	2.5 tsp	3 tsp
Poultry seasoning	1.5 tsp	2 tsp	2.5 tsp	3 tsp	3.5 tsp
Turkey gravy package	1	1	1	2	2

### Optional Toppings:

1. If you are interested in a southern biscuit topping in place of a piecrust topping: cook the pot pie with no topping for 30-40 minutes. Remove the lid and place biscuits (canned or homemade) on the potpie. Replace the lid and cook until biscuits are golden brown.

## Substitutions: