














# Recipe For: Turkey Pot Pies!












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## Grocery List:

### Ingredients:

-  15 Oz. Refrigerated Pie Dough
-  Cooking Spray
-  Salt
-  2 Tbsp Flour
-  1 Tsp Dried Rubbed Sage
-  Ground Black Pepper
-  12 Oz Roasted Turkey, Cubed
-  1 ¼ Cup Water
-  10 Oz Frozen Mixed Vegetables
-  1 Cup Sliced Raw Mushrooms (use mushroom slicer)
-  1 10 Oz Can Condensed Cream Of Chicken Soup

### Inventory:

-  Rolling Pin
-  Measuring Spoons
-  Measuring Cup
-  Scale
-  Knife
-  Baking Sheet
-  Zip Lock Bag
-  Skillet
-  Large Spoon
-  4 Soup Bowls
-  Fork












= Adult needs to help!



= Kitcheneer approved activity!

## Cooking Directions:

-  Preheat Oven to 425 Degrees
-  Roll pie crust flat with rolling pin, press 4 bowls upside-down into crust to cut into circles
-  Spray baking sheet lightly with cooking spray
-  Place 4 circles on baking sheet, sprinkle with salt and pierce with fork
-  Bake dough in oven for 12 minutes or until brown
-  Combine flour, sage, ¼ TSP salt, ¼ TSP pepper and turkey into a zip lock bag, Shake well
-  Heat Skillet to medium, add turkey, water, vegetables, mushrooms & soup and bring to a boil.
-  Reduce heat and let cook 8 minutes (test a carrot to make sure it is soft.)
-  Spoon evenly into 4 bowls, and top with a pie crust, YUM!

*eat smart, be smart!*