

Leftover Turkey & Potato Pie



Serves 4 Prep 15 mins

Cooking 30 mins

Easy

Ingredients

1 tbsp olive oil
1 onion, finely chopped
1 garlic clove, chopped (optional)
450g leftover turkey, diced
4 tomatoes, seeds removed, diced
200 ml chicken stock
splash Worcestershire sauce
145g diced leftover vegetables (carrots, parsnips and sprouts)
75 frozen peas
salt and freshly ground black pepper
300 roast potatoes
15g melted butter

1. Heat the oil in a large pan and add the onion and chopped garlic(if using). Cook until softened but not coloured.
2. Add the chopped turkey meat and cook until lightly coloured. Add the diced tomatoes, pour in the stock and Worcestershire sauce and bring to the boil.
3. Simmer until it starts to thicken, then add the diced vegetables and peas and return to the boil. Season with salt and freshly ground black pepper and pour into a large pie dish. Allow to cool.
4. Preheat the oven to 200C/400F/Gas 6.
5. Slice the roast potatoes and lay carefully on top of the turkey mixture. Brush with melted butter and bake until hot in the middle and the potatoes are coloured, about 30 minutes.