

RECIPE | TOMATOES

MINI TURKEY POT PIES



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MINI TURKEY POT PIES

Recipe created by *Lauren Brittain*



75 min

15 min | **60 min**
PREP. | COOKING



4



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, halved
- 2** prepared pie crusts, thawed
- 3** Yukon gold potatoes, peeled & cubed
- 2** carrots, chopped
- 3** celery stalks, chopped
- 2 cups** leftover turkey, shredded
- 2 cups** bone broth
- 1 ½ cups** coconut milk

- ½ cup** cranberries
- 4 tbsp** cornstarch
- ½ tsp** salt
- ¼ tsp** pepper
- ¼ tsp** turmeric
- Paprika to taste

DIRECTIONS

- 1** Preheat oven to 375 °F. In a large pot, add potatoes, carrots, and bone broth. Bring to a boil and cook for 10 minutes. Add celery and cranberries. Cook for another 5 minutes.
- 2** In a small bowl, whisk together coconut milk and cornstarch. Add tomatoes, turkey, and coconut milk mixture to the large pot. Stir until combined.
- 3** Prepare your jumbo muffin pan by spraying it with cooking spray. Flour a smooth surface and slightly roll out your pie crusts. Cut 6 5-inch circles to press into the bottom and up the sides of each muffin round. Fill them with the pot pie mixture all the way to the top. Cut 6 3-inch circles to place on the top and press them down to seal the mini pies closed so that the filling doesn't leak out. Cut 3 small slits into the tops of your pie crust. Bake in the oven for 35-45 minutes.
- 4** Serve with cranberry sauce, extra tomatoes and enjoy!