



RECIPE | TOMATOES

MINI TURKEY POT PIES



15 min
PREP.

75 min

60 min
COOKING



4



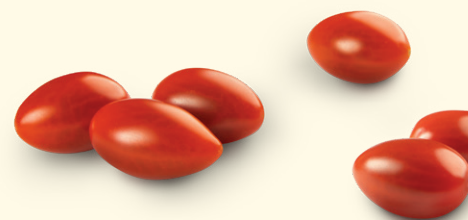
easy

INGREDIENTS

Recipe created by Lauren Brittain

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!

PURE-FLAVOR.COM

