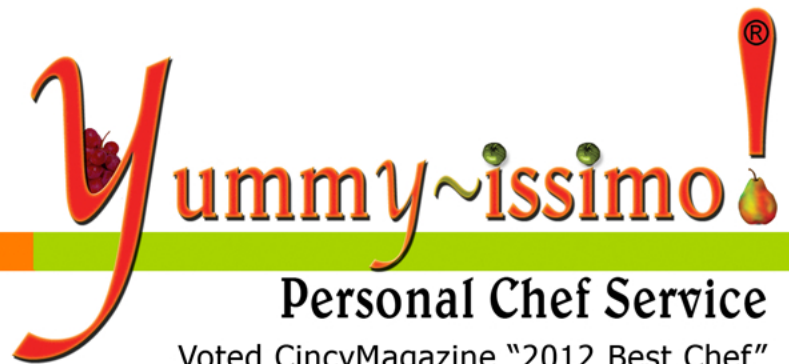


Turkey Pie



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Made from Thanksgiving leftovers, keep a couple of these in the freezer for an easy weekend dinner next month

Serves 8

3c leftover rice or stuffing	1c mushrooms, diced	1t poultry seasoning
1/4c + 2T butter, divided use	2c green bean casserole	3 eggs, beaten
1 small onion, diced	3c turkey, chopped	2c Cheddar cheese, shredded
1 red bell pepper, diced	1/2c mayonnaise	1 puff pastry sheet, thawed

Preheat oven to 350. Melt 1/4c butter and mix with leftover stuffing. Press into the bottom of a 9" round pie pan. In same pan, melt remaining 2T butter and sauté onion, red pepper and mushrooms until slightly soft. Spread over dressing.

Spread leftover green bean casserole over onion mixture. Top with chopped turkey mixed with mayonnaise and poultry spice.

Combine all ingredients, except 1c cheddar cheese and puff pastry, in large bowl. Pour into well greased 9" pie pan. Top with remaining cheese and then puff pastry.

Beat eggs in small bowl and pour over mixture in pie pan. Top with grated cheddar cheese and then puff pastry.

Bake 35~45 minutes.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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