

*From Real Estate to Recipes!*  
NOVEMBER FEATURE RECIPE

Wonderful Recipe Found On Eating Well  
Turkey Potpie

**Ingredients:**

1 TBSP Olive Oil ~ Divided  
1 C Chopped Yellow Onion  
1/2 C Sliced Carrots  
1/2 C Sliced Celery  
8 Oz. Fresh Cremini Mushrooms,  
Stemmed & Quartered  
1TBSP Minced Garlic  
2 tsp Finely Chopped Fresh Sage  
1 tsp Finely Chopped Fresh Thyme  
2 C No-Salt Added Chicken Broth  
1/4 C Cornstarch  
4 C Chopped or Shredded  
Cooked Turkey Breast  
1 C Frozen English Peas  
1/2 C Sour Cream  
1/2 tsp Ground Pepper  
1/4 tsp Salt  
1 (7oz) Refrigerated or thawed frozen whole  
wheat pie crust



**Directions:** Preheat Oven to 375°

1. Coat a 9 1/2 in. pie pan w/ cooking spray  
2. Heat 1 tsp oil in lg nonstick skillet over med high heat. Add onion, carrot & celery: cook, stirring often, until soft & lightly browned, about 7 mins Transfer to a med. Bowl.  
3. Heat remaining 2tsp of oil in the skillet over med. High heat. Add mushrooms: cook, stirring often, until browned & tender, about 5 mins. Add garlic, sage, & thyme: cook, stirring constantly, until fragrant, about 1 min. Return the onion mixture to the pan. Whisk broth & cornstarch in a measuring cup or bowl until smooth: add to the pan. Bring to a Boil, stirring occasionally. Stir in turkey, peas, sour cream, pepper & salt. Remove from heat.  
3. Transfer the mixture to the prepared pie pan. Invert crust & place on top of the turkey mixture: slice a couple of slits in the center of the crust. Bake until golden & bubbly, about 45 mins. Let stand for 10 mins before slicing & Serving.

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