
Turkey Pot Pie with Cranberry Pecan Crusts

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 15 minutes

3 tablespoons butter, divided

2 large sweet onions, diced

1/2 cup all-purpose flour

1 teaspoon table salt

1 teaspoon freshly ground black pepper

3 pounds turkey tenderloins, cut into 1-1/2-inch cubes

2 tablespoons vegetable oil

1 1/2 cups chicken broth

1 cup milk

1 package (9 ounce) fresh spinach, torn

Cranberry Pecan Crusts (see recipe under "desserts/ pie crust")

Make the Cranberry Pecan Crusts (see recipe in "desserts/ pie crust")

Preheat the oven to 350 degrees.

In a large skillet over medium-high heat, melt one tablespoon of butter. Add the onions. Cook for 15 minutes or until a caramel color. Place the onions in a bowl.

In a bowl, combine the flour, salt and pepper. Dredge the turkey tenderloin cubes in the flour mixture.

Melt the remaining two tablespoons of butter with the oil in the skillet over medium high heat. Add the turkey tenderloin cubes. Brown on all sides. Gradually stir in the chicken broth and milk. Bring to a boil. Cook, stirring constantly, for 1 minute or until thickened. Stir in the onions. Add the spinach, stirring just until wilted. Pour the turkey mixture into a lightly greased 13 x 9-inch baking dish.

Bake, covered, for 30 minutes. Remove from the oven and arrange the cranberry pecan crusts on the pot pie before serving. Serve with any remaining crusts on the side.

Yield: 12 to 12 servings

Turkey

Per Serving (excluding unknown items): 1076 Calories; 73g Fat (60.4% calories from fat); 26g Protein; 82g Carbohydrate; 7g Dietary Fiber; 126mg Cholesterol; 3974mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Lean Meat; 3 1/2 Vegetable; 1 Non-Fat Milk; 14 Fat.