



Turkey Pot Pie

Yield: 6 servings Time: 45 minutes

INGREDIENTS

- 4 Tablespoons butter
- 1/2 cup chopped onion
- 1/4 cup all purpose flour
- 3/4 teaspoon dried sage
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 2 cups chicken broth
- 3/4 cup milk
- (1) 10 oz. package frozen vegetable mix
- 2 large potatoes, cubed
- 3 cups cooked turkey (or chicken) cubed
- recipes of biscuits or pie crust

DIRECTIONS

1. Cook potatoes until tender.
2. In a medium saucepan cook onions in butter until tender.
3. Stir in flour, sage, salt and pepper.
4. Add broth and milk all at once.
5. Cook and stir until thickened and bubbly. Stir in vegetables and chicken.
6. Cook and stir until bubbly.
7. Pour chicken mixture into a 2 quart casserole dish.
8. Top with pastry or biscuits. Bake in a 450 degree oven until pastry or biscuits are golden brown, about 20 minutes.

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Biscuits

Yield: 6 servings Time: 20-25 minutes

INGREDIENTS

- 1 3/4 cup flour
- 2 1/2 teaspoons baking powder
- 3/4 teaspoon salt
- 1/3 cup shortening
- 3/4 cup milk or buttermilk (may need to use a little more buttermilk)

DIRECTIONS

1. Cut shortening into dry ingredients (flour, baking powder, salt).
2. Add milk and stir with a fork until just combined.
3. Knead 10-12 times and roll to 1/2 " thick.
4. Cut with round cutter and place onto ungreased baking sheet.
5. Bake at 425 degrees for 10 12 minutes.

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Turkey Nachos

Yield: 6 servings Time: 20 minutes

INGREDIENTS

- 8 oz. shredded turkey
- 1 lime
- 1/2 onion, diced
- 1/2 bell pepper, diced
- 1 can black beans, drained and rinsed
- 1/2 cup frozen sweet corn
- 4 cloves garlic, minced
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1/2 teaspoon paprika
- salt and pepper
- 8 oz. corn chips
- 1-2 cups prepared salsa
- 2 cups grated cheese
- greek yogurt or sour cream
- 1 small roma tomato, diced
- 1 jalapeno, sliced or 1/3 cup canned sliced jalapeno
- Black olives, sliced

DIRECTIONS

1. Preheat oven to 425 degrees.
2. Squeeze 1/2 of the lime over the turkey - set aside.
3. Heat olive oil in sauté pan over medium heat. Add the bell pepper, onion and corn. Cook for a few minutes until softened.
4. Add the minced garlic, chili powder, cumin, oregano and paprika. Stir to combine for about a minute.
5. Add the turkey to the vegetable and spice mixture and add salt and pepper to taste.
6. Mix together until vegetables and turkey mixture is well coated with spices.
7. Remove from heat.
8. Place chips on quarter sheet pan lined with parchment or silicone mat.
9. Top evenly with vegetable and turkey mixture.
10. Add salsa-
11. Sprinkle with cheese.
12. Bake for 5-7 minutes or until cheese is melted and bubbly.
13. Squeeze with remaining lime juice.
14. Top with remaining toppings as desired.

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