



Deep Dish Turkey Pot Pie



Ingredients:

- 1 lb. leftover turkey, cut into 1-inch pieces
- 1/4 cup Kraft Light Zesty Italian Dressing
- 4 oz. (1/2 of 8-oz. pkg.) Cream Cheese, cubed
- 2 Tbsp. flour
- 1/2 cup chicken broth
- 1 pkg. (10 oz.) frozen mixed vegetables, thawed
- 2 refrigerated pie crust (15-oz. pkg.)

Directions:

Preheat oven to 375°F. Cook chicken in dressing in large skillet on medium heat 2 min. Add Cream cheese; cook and stir until melted. Add flour; mix well. Add broth and vegetables; simmer 5 min.

Line 1 pie crust on bottom of deep dish 10-inch pie plate. Pour mixture pie plate. Arrange 2nd pie crust over filling; flute edges. Cut four slits in crust to allow steam to escape.

Bake 30 min. or until crust is golden brown.

ENJOY, MAKELIFEDELICIOUS.COM