

Turkey Stuffing Pie

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Not quite a pie, but not quite a casserole, this satisfying dish is something in between. Filled with leftover turkey meat, a stuffing filling, and topped with a pie batter, this dish comes out simply spoon-worthy. A treat for the whole family.

Ingredients:

2 cups cooked turkey, chopped
1 cup chopped celery
½ cup chopped onion
1 teaspoon sage
½ teaspoon salt
½ teaspoon poultry seasoning
¼ teaspoon black pepper
1 cup pancake mix
1 cup milk
3 eggs

Directions:

- 1) Preheat oven to 400°F. Lightly grease a pie plate.
- 2) In a large bowl, combine turkey, celery, onion, sage, salt, poultry seasonings, and pepper. Transfer to pie plate.
- 3) In another large bowl, whisk together pancake mix, milk, and egg. Pour over turkey mixture. Bake 30 minutes, until golden and slightly crisp. Cool 5 minutes and serve.