

Creamy Turkey Pot Pie

Prep Time: 35 mins

Total Time: 15 mins

Cook Time: 20 min

Makes: 1 serving



INGREDIENTS:

1 package (10 ounces) Pepperidge Farm® Puff Pastry Shells

1 tablespoon vegetable oil

1 medium onion, chopped (about 1/2 cup)

1 can (10 3/4 ounces) Campbell's® Condensed Cream of Chicken Soup (Regular, 98% Fat Free **or** Healthy Request®)

1/2 cup milk

1 package (10 ounces) frozen peas and carrots

2 cups shredded or cubed cooked turkey **or** chicken

DIRECTIONS:

1. Prepare the pastry shells according to the package directions.

2. Heat the oil in a 10-inch skillet over medium-high heat. Add the onion and cook until it's tender, stirring occasionally.

3. Stir the soup, milk and peas and carrots in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the vegetables are tender. Stir in the turkey and cook until the mixture is hot and bubbling. Spoon the turkey mixture into the pastry shells. Top with the pastry "tops", if desired