

## Turkey Shepherd's Pie with Leftover Mashed Potatoes

4 servings

### Ingredients

- 2 cups leftover turkey meat
- 1 cup chopped carrots
- 1 cup chopped celery
- 1 cup chopped onion
- 2 bay leaves
- 1 teaspoon dried thyme
- 2 cups reduced-sodium chicken broth
- 1/2 cup frozen green peas
- 1 1/2 cups leftover mashed potatoes
- Salt and pepper

### Directions

Preheat oven to 400 degrees F.

In a large saucepan, combine turkey, carrots, celery, onion, bay leaves, and thyme. Pour over chicken broth and set pan over high heat. Bring to a boil. Reduce heat to medium and simmer 5 minutes, until liquid reduces slightly. Remove bay leaves. Remove from heat and stir in peas.

Transfer turkey mixture to a deep-dish pie plate or shallow casserole dish placed on a baking sheet. Spoon mashed potatoes over top and, using the back of a spoon, make an even layer.

Place pie on a baking sheet and bake 15 minutes, until top is golden brown and filling is bubbly.