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## Turkey Pot Pie II

This recipe can be made in small individual size pie pans or in a large pie pan as well. This can also be prepared in advance and frozen once assembled and baked later. Makes 6 to 8 servings.

Printed from Allrecipes, Submitted by Diane

1 recipe pastry for a 9 inch double crust pie

2 cups cubed cooked turkey

2 cups frozen mixed vegetables, thawed

2 tablespoons chopped onion1 (10.75 ounce) can condensed cream of chicken soup1/2 cup milk

## **Directions**

- 1 Preheat oven to 400 degrees F (200 degrees C). Line bottom of pie pan with crust. In a skillet saute the chopped onion until slightly soft and set aside.
- 2 Mix together the turkey or chicken, mixed vegetables, onion, soup and milk. Pour into pie crust, cover with top crust and crimp edges.
- 3 Poke holes in top crust and bake for 40 to 50 minutes.