## Mini Turkey Meatball Pot Pies



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Recipe by: Laura Vitale

Serves 4 to 6

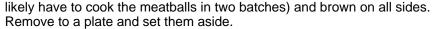
Prep Time: 20 minutes Cook Time: 50 minutes

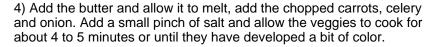
## Ingredients

For the Meatballs:
1-1/2 lb of Ground Turkey
1 Clove of Garlic, minced
1 Egg
1/4 cup of Bread Crumbs
1 tsp of Poultry Seasoning
Salt and Pepper, to taste

For the remaining recipe: \_\_1 Sheet Store-Bought Puff Pastry, thawed 2 Large Carrots, peeled and diced 1 Large Onion, diced 2 Stalks of Celery, diced 3 cups Chicken Stock \_1 cup Frozen Pearl Onions, thawed 1 cup Frozen Peas, thawed 1/3 cup Unsalted Butter 1/3 cup All Purpose Flour 1/2 cup Heavy Cream 2 Tbsp Olive Oil 2 Sprigs of Fresh Thyme Few Leaves of Fresh Sage \_1 Egg, beaten with 1 Tbsp of water to make egg wash Salt and Pepper, to taste

- 1) Preheat the oven to 400 degrees. Grease 4 large oven safe bowls with a little butter or use a large casserole dish, set aside.
- 2) In a bowl, mix together all of the ingredients for the meatballs and shape them into little meatballs, about 1 tsp each.
- 3) In a large pot, heat up a couple of tablespoons of olive oil over medium high heat, add the meatballs (you will most





- 5) Add flour and stir it well for about 30 seconds, add the stock, partially cooked meatballs, fresh sage and fresh thyme. Bring the mixture up to a boil, reduce the heat to medium low and simmer for about 20 minutes.
- 6) Add the pearl onions, peas and cream, simmer for about 5 minutes. At this point, check the mixture for seasoning and adjust to taste.
- 7) Roll out your sheet of puff pastry so increases in size about an inch on both sides, if youre making a big pot pie rather than small ones, you dont need to cut it. If youre making individual ones, cut the pastry into 4 squares and set aside.
- 8) Ladle your filling into your baking dishes, brush the edges of the baking dish(es) with some egg wash and place a piece of the puff pastry over that. Make a small slit in the center, brush the tops with the egg wash, sprinkle a little salt and pepper and pop them in the oven to bake for about 20 minutes or until golden brown.

