

Turkey Pot Pie with Cheesy Biscuit Topping



Makes 6 servings

Ingredients

1/4 cup olive oil
 1 cup small diced onion
 1 cup small diced celery
 1 cup small diced carrots
 2 tablespoons minced garlic
 1/2 cup plus 2 cups rice flour, divided
 4 cups vegetable stock
 5 cups cooked turkey cut into bite-sized cube
 1/4 teaspoon chopped fresh thyme
 1/4 teaspoon chopped fresh sage
 1 teaspoon freshly ground black pepper
 2 teaspoons baking powder
 1 teaspoon baking soda
 1/2 teaspoon salt
 1/2 teaspoon black pepper
 6 tablespoons (3/4 stick) unsalted butter, cold, cut into small pieces
 1 cup coarsely shredded extra-sharp cheddar cheese
 1/4 cup grated Parmesan cheese
 1 1/2 cups heavy cream

Instructions

1. Preheat oven to 350°F.
2. Heat oil in large skillet over medium-low heat; add onion, celery, carrots, and garlic. Cook until vegetables are softened and onions are translucent, about 8 minutes.
3. Sprinkle with 1/2 cup rice flour and cook 2 minutes more. Raise heat to medium and whisk in vegetable stock. When mixture simmers, add turkey, thyme, sage, and pepper. Simmer until thickened, 2 to 3 minutes.
4. Combine remaining 2 cups rice flour, baking powder, baking soda, salt, and pepper in the work bowl of food processor. Pulse to combine. Add butter, cheddar, and Parmesan; pulse 4 or 5 times for 2 seconds each time, until butter is in pea-size pieces. Transfer mixture to large bowl and stir in enough cream until dough holds together. (You may not use all of the cream.)
5. Pat or roll dough to 1/2-inch thickness on lightly floured surface. Trim edges and cut to desired size and shape.
6. Divide turkey mixture among 6 individual oven-safe dishes or ladle into one medium oven-safe casserole dish. Top each individual dish with one biscuit, or top larger casserole dish with all biscuits, leaving a half-inch space between each biscuit.
7. Place casserole dish(es) on baking sheet. Bake until biscuits are golden brown, 23 to 25 minutes.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby. This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version. Recipe Supplied by Disney.