

Chicken

Turkey-Biscuit Pot Pie

Betty Crocker Best-Loved Casseroles

Servings: 6

Preparation Time: 25 minutes

Start to Finish Time: 55 minutes

2 1/2 cups (12 oz) ready-to-eat baby-cut carrots

2 cups fresh broccoli, cut up

3 tablespoons butter

1 medium (1/2 cup) onion , chopped

3 tablespoons all-purpose flour

2 cups chicken broth

1 teaspoon dried sage leaves

2 cups cooked turkey, cubed

4 slices bacon, crisply cooked and crumbled

1 cup original Bisquick mix

1/2 cup milk

1/2 cup (2 oz) Cheddar cheese, shredded

Preheat oven to 400 degrees.

In a 2-quart saucepan, heat one cup of water to boiling. add carrots and broccoli. Cook for 4 minutes or until crisp-tender; drain.

In a 3-quart saucepan, melt the butter over medium heat. Cook the onion in the butter for 2 minutes, stirring occasionally, until tender. Beat in the flour with a whisk. Gradually beat in the broth and sage. Reduce heat to medium-low and cook for 5 minutes, stirring occasionally, until the sauce thickens. Stir in the carrots, broccoli and turkey. Spoon the mixture into an ungreased 2-quart casserole.

In a medium bowl, stir the bacon, Bisquick mix, milk and cheese just until blended. Spoon the batter around the edge of the turkey mixture.

Bake, uncovered, for 25 to 30 minutes or until biscuit crust is golden brown.

Per Serving (excluding unknown items): 240 Calories; 15g Fat (54.9% calories from fat); 21g Protein; 6g Carbohydrate; 1g Dietary Fiber; 67mg Cholesterol; 490mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 2 Fat.