

Company Turkey Potpie

*Taste of Home Test Kitchen
Taste of Home Grandma's Favorites*

Servings: 6

*1/2 pound baby portobello mushrooms
2 shallots, chopped
2 teaspoons olive oil
2 cups butternut squash, peeled and cubed
1 cup sweet red pepper, chopped
1/2 cup fennel bulb, sliced
2 cups reduced-sodium chicken broth, divided
1/3 cup all-purpose flour
1/2 cup 2% low-fat milk
3 cups cooked turkey breast, cubed
2 tablespoons sherry (or additional broth)
1 teaspoon rubbed sage
1/2 teaspoon salt
1/2 teaspoon dried thyme
1/4 teaspoon pepper
10 sheets phyllo dough (14x9-inch size)
refrigerated butter-flavor spray*

Preparation Time: 1 hour

Bake Time: 10 minutes

Preheat the oven to 425 degrees.

In a large skillet, saute' the mushrooms and shallots in oil until tender. Add the squash, red pepper and fennel. Saute' for 5 minutes longer. Add 1/4 cup of broth. Cover and cook over medium-low heat until the vegetables are tender, about 15 minutes.

Sprinkle the flour over the vegetables. Cook and stir for 1 minute. Gradually add the milk and the remaining broth. Bring to a boil. Cook and stir until thickened, 1 to 2 minutes.

Stir in the turkey, sherry and seasonings. Heat through. Transfer to a two-quart baking dish coated with cooking spray.

Stack all 10 ten phyllo sheets. Roll up, starting with a long side, cut in 1/2-inch strips. Place the strips in a large bowl and toss to separate. Spritz with the butter-flavor spray. Arrange over the turkey mixture. Spritz again.

Bake, uncovered, until golden brown, 10 to 15 minutes.

Per Serving (excluding unknown items): 207 Calories; 3g Fat (12.2% calories from fat); 30g Protein; 14g Carbohydrate; 2g Dietary Fiber; 79mg Cholesterol; 243mg Sodium. Exchanges: 1/2 Grain(Starch); 4 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 1/2 Fat.