



Leftover Turkey Corn 'n Chili "Pot Pie"

Serve it as a plain chili or top with a crispy cornmeal puff pastry crust

Chili Seasoning:

- 2 Tablespoons avocado oil
- 1 large onion, peeled, chopped
- 1 large green pepper, seeded, chopped
- 1 large garlic clove, peeled, minced
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1 teaspoon ground oregano

Chili Ingredients:

- 2 cups chopped peeled sweet potatoes or squash
- 1 (14.5 oz.) can petite diced peeled tomatoes with juice
- 2 roasted poblano peppers, peeled, chopped
- 2 cups bone broth or chicken broth
- 1 (15 ounce) can black beans with liquid
- 1 cup tomato sauce
- 2 cups frozen sweet corn niblets, rinsed

2 cups cooked turkey, chopped
3 ounces smoked ham, chopped
Season to taste with salt, ground black pepper, or coriander

Sauté Chili Seasoning: Cook oil in large chili pot until hot; add onion and green peppers, sauté on medium high heat to soften; stir in garlic; cook about 1 minute; add chili powder, cumin, and oregano, cook 1 to 2 minutes to warm the spices.

Cook Sweet Potatoes: Stir in sweet potatoes; add tomatoes with juice, poblano peppers, and broth; bring to a boil, reduce heat to medium, cook about 15 minutes or until sweet potatoes are tender.

Add Beans and Meats: Stir in black beans with liquid, tomato sauce, corn, turkey, and ham; bring to a boil; reduce heat to medium; cook for about 10 minutes to blend flavors. Season to taste with salt, ground black pepper, or coriander. Chili can be served in bowls or served as potpies. Serve hot. Yield: about 10 cups

Note: You can make this ahead, store covered in the refrigerator, and just rewarm in the microwave for about 6 minutes on high power.

About the Recipe: Use your leftover turkey to make a delicious lightly spiced turkey chili. You might want to add an elegant touch by topping the bowl with some cornmeal crusted puff pastry and even serve a mixed green salad, garnished with some small puff pastry nibblers.

Crusty Cornmeal Puff Pastry Top Crust with Pastry Garnish

Add an elegant crusty cornmeal puff pastry top to make it into a “potpie”

1 (8.6 oz.) puff pastry sheet, thawed, (from 17.3 oz. pkg.)
1 egg white, whisked lightly
2 to 3 Tablespoons golden grits or cornmeal as desired
Ground smoked or plain paprika

Before Starting: Preheat oven to 400 degrees F. Line baking sheet with parchment paper.

Cut Pastry Shapes: Unfold puff pastry into smooth square on parchment paper. With a rolling pin, lightly press into 11-inch square. Select a round oven proof casserole bowl that is smaller than 11-inch square sheet. Turn the chili casserole bowl you will be using over and cut a round shape about 1/2 inch large than the rim. Remove the bowl. Cut the pastry into the round shape. Remove; set aside the pastry scraps.

Baking Puff Pastry Cap:

Lightly press fingers into the round pastry shape to form slightly uneven surface; brush with lightly beaten egg white; sprinkle as desired with cornmeal. Place on baking or cookie sheet; bake in preheated oven for about 15 minutes or until golden brown. Remove from oven; set aside to cool.

Baking Pastry Design: Cut the pastry scraps into ¼ in strips; toss strips into egg whites; lightly coat each strip with cornmeal and twist. Take 4 to 6 strips; layer them into designed patterns over each other, forming 5 to 6 different shapes. Place on parchment paper lined baking or cookie sheet. Bake in 400-degree F. oven for about 8 to 10 minutes or golden brown. Remove from oven; cool. Lightly sprinkle the top of little twisted pastries with paprika.

For Serving One Deep Dish Chili Bowl:

Fill deep 5 to 6 cup chili bowl with hot chili.

Place the large pastry round over the top of the serving bowl. Place one of the small pastry designs over the center; sprinkle lightly with chopped parsley. You will be able to remove the pastry top to serve the chili and divide the crust for serving. Note: We serve the remaining small pastries as garnish with a vinegar dressed green salad.

Cook's Note: Remember to cover dough you are not using with package wrapper and chill any remaining pastry sheets.

You will have enough turkey chili to make two large bowls. There are two pastry sheets in the pastry box, and you can use the remaining pastry to make a pastry top for the second bowl for another dinner.