



NUTRITION per serving 48g carbohydrates 39g fat 41g protein 572mg sodium | dairy-free, soy-free, shellfish-free, nut-free



Calories
744



Prep & Cook Time
35-45 min.



Cook Within
5 days



Difficulty
Intermediate



Spice Level
Not Spicy



HOME CHEF

HALLOWEEN SPECIAL

Spooky Turkey Cauldron Pie

with vegetables and puff pastry

IN YOUR BOX

- 2 Puff Pastry Dough Squares
- 6 oz. Cremini Mushrooms
- 6 oz. Carrots
- 2 Celery Stalks
- 1 Shallot
- 4 Parsley Sprigs
- 2 tsp. Chicken Demi-Glace
- 4 Tbsp. Cornstarch
- 12 oz. Ground Turkey

IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Baking Sheet
- Mixing Bowl
- Large Non-Stick Pan
- Medium Oven-Safe Casserole Dish

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BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Move oven rack to **top** position
- Preheat oven to **375 degrees**
- Thoroughly rinse produce and pat dry
- Prepare a baking sheet with foil

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- Keep **puff pastry** chilled until use for best results.
- For proper fit of **puff pastry**, use an 8" square casserole dish.
- Baking **puff pastry** on top oven rack will prevent pastry bottom from burning.

FROM THE CHEF

Mix water into the cornstarch (not the other way around) to prevent lumps in the mixture. This mixture is called a slurry and acts as a thickener for pot pie filling.

Did you know...

Puff pastry is a pretty simple mixture of flour, water, and butter. The secret is that it's rolled, folded, and re-rolled many times to form many thin layers of dough separated by butter. As it bakes, trapped moisture turns to steam and "puffs" layers apart.



Prepare the Puff Pastry

Keep puff pastry chilled until use for best results. Stack puff pastry squares and, using a rolling pin, can, or bottle, roll into a square roughly 8" x 8". Using a small knife, cut out a jack-o'-lantern shape from puff pastry. Feel free to skip making the jack-o'-lantern and move on to the next step.



Cook the Mushrooms

Heat a large non-stick pan over high heat. Add 1 Tbsp. **olive oil**, **mushrooms**, and ¼ tsp. **salt** to hot pan and cook until mushrooms have browned and released much of their moisture, 5-7 minutes.



Bake the Puff Pastry

Place jack-o'-lantern **puff pastry** on prepared baking sheet and bake on top rack until golden brown, 12-16 minutes. While jack-o'-lantern cooks, start preparing ingredients.



Cook The Filling

Add **carrots**, **celery**, **shallot**, and **turkey** to pan and cook until vegetables begin to soften and no pink remains in turkey, 6-8 minutes. Stir **cornstarch mixture** and add to pan. Bring to a boil, reduce to a simmer, and cook until thickened, 4-6 minutes. Stir in **parsley** and season to taste with a pinch of **salt** and **pepper**.



Prepare the Ingredients

Quarter **mushrooms**. Peel, trim, and cut **carrots** into ½" dice. Trim ends off **celery** and cut into ¼" dice. Peel and mince **shallot**. Stem and mince **parsley**. Combine 2 cups **water**, **chicken demi-glace**, and **cornstarch** in a medium mixing bowl.



Plate the Dish

Pour **turkey-vegetable mixture** into a medium casserole dish and place **puff pastry** on top.