



## [Turkey Shepherd's Pie](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 15 Minutes

Cook Time: 30 Minutes

Serves: 8

### Turkey Shepherd's Pie Ingredients:

- 2 cups Turkey, cooked
- 2 cups [Turkey Gravy](#), divided
- ½ Onion, sliced
- 2 tsp Garlic, minced
- Salt, to taste
- Pepper, to taste
- ½ lb Mixed Vegetables
- 4 cups Mashed Potatoes
- ½ tsp Italian Seasoning

### Turkey Shepherd's Pie Instructions:

- Preheat oven to 350°F.
- Spray a 13" x 9" baking dish well with a non-stick spray. Set aside.
- Dice cooked turkey so you have 2 cups.
- In a bowl, mix together the turkey and one cup of turkey gravy.
- Slice onion, and mince garlic.
- Add onion, garlic, salt, pepper, and mixed vegetables to the turkey and gravy mixture. Combine well.
- Transfer into prepared 13" x 9" pan.
- Cover with mashed potatoes.

- Sprinkle the Italian seasoning over the top of the mashed potatoes.
- Bake for 25 – 30 minutes in a preheated 350°F oven or until the top is golden brown and the dish is heated through.
- On serving, drizzle each piece of pie with reserved gravy.
- Serve hot.