

## **Turkey Shepherd's Pie**



Serving Size: 4 (1/4 of pie)

**TOTAL TIME** 









## **Preparation**

- 1. Preheat oven to 350°F.
- In a 9" pie pan or casserole dish, layer in vegetables and turkey and cover with gravy.
- 3. Using a spoon or spatula, cover vegetables and turkey with squash.
- 4. Bake for 30-40 minutes.

## **Nutrition Facts Per Serving**

| Calories      | 301  |
|---------------|------|
| Fat           | 4g   |
| Saturated Fat | 1g   |
| Cholesterol   | 78mg |
| Carbohydrate  | 36g  |
| Fiber         | 4g   |
| Protein       | 34g  |
|               |      |

## Ingredients

- 1 ½ cups corn
- 2 cups cooked green beans, chopped
- 2 ½ cups cooked skinless turkey breast, chopped
- <sup>3</sup>/<sub>4</sub> **cup** poultry gravy
- 3 cups mashed butternut squash

