



We actually had a Sunday roast on a Sunday, which is unusual for use. We seem to default to a roast on Wednesdays for some reason unknown to modern science?.. But the £2 worth of Turkey thigh left us with quite a bit of cooked Turkey. Again our usual resort is a curry. But pies are also goooood!

Also there;s Leeks in here - So "L" for Leeks in our Ingredients Alphabet....

Ingredients:-

Cooked Turkey thigh, cut into large cubes
4 rashers of streaky Bacon, cut into small pieces
1 large Leek, cut into disks
1 Onion, chopped
A handful of Mushrooms, chopped
Margarine / Butter
Cornflour
Salt & Pepper to season
2 cloves of Garlic, minced
Milk
1 Egg, beaten
Puff Pastry (We cheated and used shop bought Gluten free pastry!)

Method:-

- (1) Sauté the Onions in Margarine until translucent and add the Garlic cooking for a further 2 minutes.
- (2) Season with Salt & Pepper.
- (3) Add the chopped Bacon and stir until cooked.

- (4) Add the Mushrooms and then the chopped Leek.
- (5) Stir gently so you don't break the Leek up.
- (6) Add the Cornflour and stir in.
- (7) Add Milk a little at a time until you have a rich sauce for the pie filling.
- (8) Add the cooked Turkey and gently stir until the meat is thoroughly heated.
- (9) Pour the filling into an oven proof deep sided dish and cover with Pastry.
- (10) Brush the pastry with an Egg wash and place in the oven at 180C.
- (11) When the Pastry is golden brown you're good to go.