



SMOKED TURKEY SHEPHERD'S PIE



Smoked Turkey Shepherd's Pie Ingredients:

1+ lb cubed Hickory Smoked Turkey Breast	2 cans condensed cream of mushroom soup	8 cups mashed potatoes
1 onion, chopped and sautéed	2 (4 ounce) cans of mushrooms, with liquid	12 ounces shredded Cheddar cheese
1 (14.5 ounce) can green beans, drained	1 pkg Stove Top Stuffing, turkey or chicken (or use leftover stuffing)	

- Preheat Pellet Smoker-Grill or oven to 350° F (175°C)
- Spread stuffing in an even layer on the bottom of a 9×13 inch baking dish
- Top with layer of leftover cubed smoked/cooked turkey
- Top with sautéed onions and a layer of green beans
- Mix canned mushrooms, with liquid, and cream of mushroom soup
- Pour mixed cream of mushroom soup over the onion/green bean layer
- Scatter casserole with half the shredded Cheddar cheese
- Mix remaining shredded Cheddar cheese with mashed potatoes
- Top the casserole with the mashed potatoes
- Dot the mashed potatoes with a few pats of butter
- Bake for 60 to 70 minutes until heated through and bubbling
- Rest Smoked Turkey Shepherd's Pie Casserole for 15 minutes before serving

Recipe Compliments of Smokin' Pete (www.smokinpetebbq.com)