Matt's Open Turkey Pot Pie

AVON PRIME MEATS
GOURMET FOODS & CATERING

-2 lbs roasted turkey chopped in small pieces

-1 qt APM turkey gravy (or your own left over gravy)

-1 cup copped celery

-1 cup chopped onion

-2 cups chopped carrots

-5-6 biscuits (cut in half horizontally)

-1 cup crispy bacon bits (optional)

-chopped parsley (optional)

1. Mix all chopped ingredients (except bacon) and place in a glass casserole dish.

2. Cover with turkey gravy and sprinkle with bacon bits and chopped parsley, if so desired.

3. Place biscuits, cut in half, all around top (dip half of them into your turkey mixture first).

4. Heat oven to 350°F, cook for 20-25 minutes. Let sit for a few minutes, then serve and enjoy!