

# Skillet Turkey Pot Pie Pizza

- Prep time 35 mins
- Cook time
- Total time
- Recipe type: Pizza
- Serves: 4

## Quick Pizza Dough: (Will make one 10 or 12-inch skillet pizza)

- 1 cup warm water
- 1 tsp. instant or active dry yeast
- 1 tsp. sugar
- 1 tsp. salt
- 2 cups + all-purpose flour
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## Pot Pie Topping: (Makes enough for one 10 or 12-inch pizza)

- Cooking oil
- 1/4 cup diced onion
- 1 cup sliced button mushrooms
- 1/4 cup yellow-fleshed potatoes, cut in 1/4-inch dice, peeled or unpeeled
- 1/4 cup frozen diced carrots or fresh carrots, cut in 1/4-inch dice
- 1/4 cup thawed frozen peas or cooked left-over peas (1/4-inch dice)
- 1/4 cup thawed frozen corn or cooked left-over corn (1/4-inch dice)
- 1/2 cup diced cooked turkey (or chicken), packed
- 2 Tbsp. butter
- 2 Tbsp. flour
- 1 cup milk
- 1/4-1/2 cup chicken stock
- Pinch nutmeg
- 1/4 tsp. dried thyme
- Salt and pepper
- 1 Tbsp. chopped fresh parsley
- 1 cup grated mozzarella cheese, packed
- Cornmeal, for dusting pan



1. Prepare the dough: In a large bowl or the bowl of a stand mixer fitted with the kneading hook, add warm water. Sprinkle with yeast and sugar. Stir to combine and allow to stand 5 minutes.
2. Add salt and 2 cups of flour. Mix until well combined. Begin adding more flour, a bit at a time, until you have a smooth, moist (but not sticky) dough.
3. Cover bowl with plastic wrap and allow to rise for 30 minutes, while you make the topping.
4. Preheat oven to 450 F.
5. Prepare the topping by heating a tiny bit of cooking oil in a skillet over medium heat on the stove-top. Add onion and cook, stirring, for 1 minute.
6. Add mushrooms and potatoes (\*if using fresh carrots, add them now, as well) and cook, stirring, for another few minutes. Add frozen carrots, peas and corn. Cook, stirring, a couple of minutes. Add butter to pan and cook until melted.

7. Sprinkle with flour and cook, stirring, for 45 seconds or so. Begin adding milk a bit at a time, stirring well, until it's all added. Add chicken stock, nutmeg, thyme and a generous seasoning with salt and pepper.
8. Reduce heat and simmer, stirring regularly, until thickened, about 8-10 minutes (if too thick, thin with additional chicken stock. Sauce should be thick and creamy, but not gluey thick, to the point where it just coats the vegetables. If so, add a bit more stock to thin).
9. Taste sauce and adjust (add) seasoning if necessary. Remove from heat. Stir in fresh chopped parsley and then let stand until dough is ready.
10. Grease a 10 or 12-inch skillet (or baking dish) and sprinkle with cornmeal. When dough is ready, remove to a floured surface. \*\*If baking in a 10-inch top diameter skillet, remove about 1/4-1/3 of the dough, cover and refrigerate for another use.
11. Will keep for 2 days in the fridge for freeze for 2 weeks. If making a 12-inch top diameter pizza, use all the dough). Using your finger-tips, press/stretch dough in to a rough circle, a bit larger than the bottom diameter of your skillet. Place dough in to skillet and press up the sides slightly to make a bit of an indentation in the middle for the topping. Sprinkle 1/2 of the mozzarella cheese over the dough. Top with the pot pie filling. Sprinkle the remaining mozzarella cheese over the top.
12. Bake in preheated oven for 20-25 minutes, or until cooked and golden. Sprinkle with additional chopped parsley, if desired.