

Stovetop Turkey Pie

8 frozen buttermilk biscuits
1 small sweet onion, diced
1 Tbsp. canola oil
1 (8 oz.) package sliced fresh mushrooms or 1 cup diced celery
4 cups chopped cooked turkey or chicken
1 (10 ³/₄ oz.) can reduced fat cream of mushroom soup or cream of celery
1 cup low-sodium chicken broth
¹/₂ cup dry white cooking wine
¹/₂ (8 oz.) package 1/3 – less fat cream cheese, cubed
¹/₂ (0.7 oz.) envelop Italian dressing mix (about 2 tsp)
1 cup frozen baby peas, thawed

1. Bake biscuits according to package directions.
2. Meanwhile, sauté onion in hot oil in a large skillet over medium-high heat 5 minutes or until golden. Add mushrooms or celery, and sauté 5 minutes or until tender. Stir in chicken or turkey and next 5 ingredients; cook, stirring frequently, 5 minutes or until cheese is melted and mixture is thoroughly heated. Stir in peas, and cook 2 minutes. Spoon turkey or chicken mixture over hot split biscuits.