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ALMOST KFC TURKEY POT PIE

- 4 cups cooked turkey in bite-sized chunks
- 1 sheet Pepperidge Farm frozen puff pastry (half of a 17 1/4-oz. box)
- 6 medium potatoes (about 1 1/2 lbs.)
- 1 1/2 cups sliced carrots
- 1 cup frozen peas
- Salt, pepper
- 2 cans (10 3/4 oz. each) Campbell's condensed cream of chicken soup
- 2 soup cans milk
- 1 1/2 tsp. sugar

Measure out turkey and set aside. Remove puff pastry sheet from box and thaw at room temperature. Meanwhile, scrub potatoes and cut into 1/2-inch cubes (peeling is not necessary). Place in a large pot. Add carrots. Barely cover with hot water. Cover pot, bring to a boil and simmer until vegetables are just tender, about 10 minutes.

Place frozen peas in a strainer. Pour potatoes and carrots over the peas in the strainer and drain. Season with salt and pepper.

In same pot, combine soup and milk, stirring until smooth. Heat to a simmer. Stir in sugar. Add shredded turkey and vegetables and simmer until warmed through.

Unfold pastry sheet and roll out on a lightly floured board to a rectangle slightly larger than a 9-by-12-inch pan. Pour hot filling into pan. Moisten edges of pastry and place over filling, moistened edges down. Fold edges over rim of pan and press to seal.

Bake at 400 degrees for 20 minutes, or until pastry is golden brown. Makes 6 generous portions.