

Turkey Shepherd's Pie

Ingredients:

4 cups cooked turkey, shredded
3 cups cooked vegetables, anything you have leftover
1 cup gravy
4 cups leftover mashed potatoes
1 egg
1 tablespoon cream cheese; room temperature
Salt and pepper to taste
2 tablespoons butter or margarine, broken up
Dash of paprika

Preparation:

Preheat oven to 400 degrees and grease a large pie plate or casserole.
Heat turkey, vegetables, and gravy in a saucepan until warmed through, then turn into prepared dish.
Mix room temperature mashed potatoes with egg and cream cheese until smooth and well blended, add salt and pepper to taste, then mix again.
Spoon the potatoes over the ingredients in casserole, spreading to cover ingredients completely.
Stick pieces of butter all over the potatoes and sprinkle with paprika.
Bake at 400 degrees for 25 to 30 minutes until potatoes are browning and filling is bubbling hot.