Cozy Leftover Turkey Pot Pie with a Golden Buttermilk Biscuit Top



Christmas Leftover Series | A comforting way to turn Christmas dinner leftovers into another delicious family meal.

Creamy turkey gravy, tender roasted vegetables, and fluffy golden buttermilk biscuits come together in this easy post-Christmas dinner. Instead of making another pie crust, this recipe uses simple drop biscuits for a homemade comfort meal with less work.
Servings: 6
Prep Time: 15 minutes (using prepared leftovers)
Cook Time: 30–35 minutes
Total Time: Approximately 45–50 minutes
Oven Temperature: 400°F (200°C)

YOU'LL NEED

Equipment

- Large skillet or Dutch oven
- Deep 9-inch baking dish or 10-inch oven-safe skillet
- Medium mixing bowl
- Whisk
- Pastry cutter or fork
- Measuring cups and spoons

Ingredients

For the Creamy Turkey Filling

- 4 tablespoons unsalted butter
- ⅓ cup all-purpose flour
- 1½ cups low-sodium turkey or chicken broth
- ½ cup whole milk
- ½ cup leftover turkey gravy
- 3 cups cooked leftover turkey, chopped into bite-size pieces
- 3 cups leftover roasted vegetables, chopped
- 1 cup frozen peas (no need to thaw)
- 1 teaspoon dried thyme
- ½ teaspoon garlic powder
- Kosher salt and freshly ground black pepper, to taste

For the Golden Buttermilk Biscuit Topping

- 1 cup all-purpose flour
- 1½ teaspoons baking powder
- ¼ teaspoon kosher salt
- 3 tablespoons cold unsalted butter, cubed
- ½ cup cold buttermilk

ALL YOU HAVE TO DO

1. **Preheat the oven.**
Preheat your oven to 400°F (200°C). Lightly grease a deep 9-inch baking dish or use a 10-inch oven-safe skillet.

2. Make the creamy gravy base.
Melt 4 tablespoons butter in a large skillet over medium heat. Whisk in ⅓ cup flour and cook for 1 minute, stirring constantly. Gradually pour in the broth and milk, whisking until smooth. Add the leftover turkey gravy and simmer for 3-4 minutes, stirring, until the sauce thickens enough to coat the back of a spoon.

3. Add the Christmas leftovers.
Stir in the chopped leftover turkey, roasted vegetables, frozen peas, dried thyme, and garlic powder. Simmer gently for about 5 minutes until the filling is hot throughout. Taste and season with salt and pepper. Transfer to the prepared baking dish if you made the filling in a separate skillet.

4. Prepare the biscuit dough.
In a medium bowl, whisk together the flour, baking powder, and salt. Cut in the cold butter with a pastry cutter or fork until the mixture resembles coarse crumbs with small, pea-sized pieces. Add the cold buttermilk and stir just until a soft, slightly shaggy dough forms. Do not overmix.

5. Add the biscuit topping.
Drop the dough into 6 evenly spaced mounds over the hot turkey filling. Leave small gaps between the biscuits so steam can escape and the filling can bubble around them.

6. Bake until golden.
Bake for 25-30 minutes, until the biscuits are deep golden brown and the filling bubbles around the edges. Check that the centers of the biscuits are fully cooked. If the tops brown too quickly, loosely cover with foil for the remaining baking time.

7. Rest and serve.
Remove from the oven and let the pot pie rest for 10 minutes before serving. This allows the creamy filling to settle and makes serving easier.

Flavor, Texture & Serving Suggestions

Flavor: Rich and savory, with gentle herbal notes from thyme and a creamy turkey gravy.

Texture: Tender pieces of turkey and vegetables in a velvety sauce, topped with buttery biscuits that are golden outside and soft inside.

Serve with: A crisp arugula or romaine salad tossed with lemon-Dijon vinaigrette. Steamed green beans or a simple side salad also make lovely accompaniments.

Before You Begin: Making the Most of Christmas Leftovers

This recipe is designed for leftover Christmas dinner ingredients, but you don't need to have everything ready.

- Turkey: Use leftover roasted turkey, with both white and dark meat. Remove skin and bones before chopping. If you don't have leftover turkey, cook boneless turkey breast or thigh until the thickest part reaches 165°F, then cool slightly and chop.
- Roasted vegetables: Leftover carrots, parsnips, green beans, and potatoes work beautifully. If you don't have enough, prepare additional vegetables by dicing them and simmering until just tender. Drain well before adding.
- Turkey gravy: Use leftover Christmas gravy for extra flavor. If you don't have any, simply replace it with an additional ½ cup broth.
- Frozen peas: These are a convenient addition and can go straight into the filling without thawing.

Important: The recipe requires 3 cups cooked turkey and 3 cups cooked vegetables. If preparing them fresh, allow extra preparation and cooking time.

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Helpful Kitchen Tips

Keep the filling hot: Add the biscuit topping while the filling is hot. This helps the biscuit bottoms cook through.
Use cold butter: Cold butter creates a tender, flaky biscuit texture.
Don't overmix: Stir the dough only until the ingredients come together. Overmixing can make biscuits tough.
Cut vegetables into bite-size pieces: This makes the filling easier to scoop and eat.
Drain vegetables well: Excess moisture can make the filling watery.
Check the biscuit centers: Golden tops do not always mean the centers are fully baked.

Easy Substitutions & Variations

No leftover gravy? Replace the ½ cup gravy with ½ cup additional broth.
No buttermilk? Mix 1½ teaspoons lemon juice or white vinegar into ½ cup regular milk. Let stand for 5 minutes before using.
Using chicken instead? Replace the turkey with 3 cups cooked chicken, including leftover roast chicken or rotisserie chicken.
Want extra herbs? Add ½ teaspoon dried rosemary or poultry seasoning.
Cheesy biscuit topping: Fold ¼ cup shredded cheddar cheese into the biscuit dough before adding the buttermilk.

Make-Ahead, Storage & Reheating

Make ahead: Prepare the turkey filling up to 2 days in advance and refrigerate it in a covered container. When ready to bake, reheat the filling until hot, transfer it to the baking dish, and add freshly prepared biscuit dough. Bake as directed, allowing extra time if the filling is not hot when it goes into the oven.
Refrigeration: Refrigerate cooked leftovers in an airtight container within 2 hours. Use within 3–4 days.
Reheating: Warm individual portions in the microwave until steaming hot, or reheat in a 350°F oven until heated through. Cover loosely to prevent the biscuits from becoming too dark, then uncover briefly to help the tops crisp.
Food safety: Reheat leftovers to an internal temperature of 165°F. Discard turkey or other perishable leftovers that have been left at room temperature for more than 2 hours.

Cook's Confidence Cue

The filling should be thick and creamy, not watery. The biscuit dough should look soft and slightly rough rather than smooth. When the biscuits are golden, cooked through in the center, and the filling is bubbling around the edges, your pot pie is ready!

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