



Turkey, Bacon & Cranberry Shortcrust Pies

This is a great way of using up leftover turkey and cranberry sauce. If you have some unused sausage meat then use that instead of the sausages.



Easy



30 minutes prep time



6 servings



30 minutes bake time



Ingredients

- 1 Jus-Rol™ Shortcrust Pastry Ready Rolled Sheet
- 200g cooked turkey meat - diced
- 4 good quality sausages (uncooked) skin removed
- 4-5 spring onions - chopped
- 3 bacon rashers - rind removed and chopped
- Seasonings
- A little cranberry sauce to serve

Equipment required

Pastry Brush

Method

Preheat oven to 200°C (180°C fan assisted) Gas Mark 6.

- 1 In a small pan gently fry the bacon and spring onion until just cooked, allow to cool.
- 2 Unroll the pastry sheet and cut into 6 equal squares, use squares to line a 6 hole muffin tin, pushing centres firmly down and allowing the corners to stand up in points.
- 3 Mix together the diced turkey, sausage meat, bacon and onion and season well. Divide between the pastry cases and press down lightly.
- 4 Bake for 18 – 20 minutes until filling is cooked and pastry is golden brown, serve warm or cold with cranberry sauce.