

Elk Pot Pie



Ingredients

- 1 lb Elk steak (cooked & diced)
- 1 ½ cup carrots (chopped)
- 1 large onion (chopped)
- 1 ½ tsp chili powder
- 1 14.5 oz can diced tomatoes with mild chili's
- 1 13.8 oz pack refrigerator pizza dough
- 1 egg slightly beaten
- 1 tsp water
- 1 cup celery (chopped)
- 1 small package frozen peas (thawed)
- Salt & pepper to taste
- Olive oil

Directions

1. In skillet add oil and sauté carrots, onions and celery until tender
2. Add diced elk, chili powder, salt, pepper and tomatoes bring to a boil and simmer until liquid is just about absorbed
3. Place mixture in the bottom of a 9 x 13 pan
4. Unroll pizza dough make sure it will fit your 9 x 13 pan
5. In small bowl mix egg and water for an egg wash
6. Put pizza dough on top of mixture and then brush it with your egg wash, preheat oven and bake at 400 degrees for 15 -20 minutes until brown

BY Kris Winkelman

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