



**SurvivalCaveFood.com**  
Helping Families Prepare



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NO TYPE OR PRINT IN THIS AREA

*Recipe*

*Turkey Pot Pie*

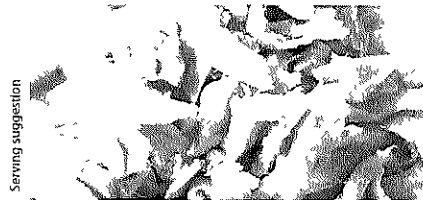
- 1 - 28 oz. can Survivalcavefood Turkey (or Survivalcavefood Chicken)
- 2 - 8" pie shells with top crust
- 2 - cups turkey gravy or chicken gravy
- 2 - 14-16oz packages of frozen or, canned mixed vegetables

Add turkey evenly to each pie shell. Add one cup of gravy to each pie shell. Add mixed vegetables evenly to each pie shell. Season with salt and pepper (Optional). Cover with top crust. Make 4 small slits through top crust of pie. Bake for 40 minutes, or, until gravy bubbles slightly out of slits in top of pie. Preparation time: 40-50 minutes!

**Other uses:**

- Soups • Turkey & Noodles • Casseroles • Sandwiches

Use any of your family recipes with cooked chicken, beef, turkey, pork or hamburger as ingredients. Substitute Survivalcavefood Heat & Serve Meats for a delicious, quick and familiar meal.



Serving suggestion

*All Natural\**

- Fully Cooked
- No Added Water

**LONG TERM FOOD STORAGE**

Heat & Serve

**TURKEY**

NET WT. 28OZ (1LB. 12OZ.)

**Nutrition Facts**

Serving Size 3 oz. (85g)  
Servings Per Container About 9

Amount Per Serving

Calories 110      Calories from Fat 20  
% Daily Value\*

Total Fat 2.5g      4%

Saturated Fat 1.5g      8%

Trans Fat 0g

Cholesterol 65mg      22%

Sodium 180mg      8%

Total Carbohydrate 0g      0%

Dietary Fiber 0g      0%

Sugars 0g

Protein 71g

Vitamin A 0%      Vitamin C 0%

Calcium 0%      Iron 0%

Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

**INGREDIENTS**  
Turkey, salt  
Refrigerate after opening

Product of the USA



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