

**Turkey and Veggie Cobbler**  
*adapted from The Back in the Day Bakery Cookbook*

2 T. olive oil  
3 carrots, peeled and cut into 1/2 inch pieces  
2 large ears of corn shucked and kernels cut off  
2 loose c. of chard, spine removed and chopped  
1 c. chopped onion  
2 c. fresh green beans but into 2 inch pieces  
1 t. garlic powder  
3 c. chicken broth  
5 c. chopped roasted turkey  
2 c. 2 % milk  
8 T. unsalted butter, melted  
1/2 c. all-purpose flour  
1/2 t. dried thyme  
1/2 t. rosemary  
1/2 t. oregano

Sauté the vegetables in the olive oil with the garlic powder for 10 minutes on medium heat. Add the chicken broth and simmer for 20 minutes. While the vegetables are simmering make the cobbler dough using [this scone recipe](#) omitting the cherries and the egg and sugar wash.

Add the turkey and the milk to the vegetables and simmer 5 more minutes. While simmering, combine the butter and flour and slowly add to the vegetables. Stir while the mixture thickens and then set aside. Stir in the thyme, rosemary and oregano.

Butter a 9 x 13 inch dish or I used a 9 x 9 square dish and an 8 inch round baking dish. Pour in the vegetable mixture and then top with large dollops of dough. Brush the dough with milk and sprinkle with salt and pepper. Bake at 450 degrees fahrenheit for about 20 minutes or until golden and bubbly