

Cookbook for North Lawrence Community Schools-FS

Created by HPS Menu Planner

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Chicken or Turkey Pot Pie

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Servings:	100.00
Meal Type:	Lunch
Category:	Entree
HACCP Process:	Same Day Service

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Nutrition Information

Calories	202.40	Protein	14.61g
Fat	9.37g	SaturatedFat	3.08g
Trans Fat	0.00g	Cholesterol	37.47mg
Carbohydrates	14.19g	Fiber	1.06g
Sugar	1.23g	Sodium	603.64mg
Iron	1.08mg	Vitamin C	1.58mg
Vitamin A	1186.35IU	Calcium	17.71mg

Ingredients

1 1/4 Quart FLOUR H&R GOLD MEDAL 14317 2-25#

BAKE

Refer to your desired recipe or formula for preparation instructions.

1 Tablespoon SALT IODIZED 25# CARG

2 Cup MARGARINE SLD 30-1 GFS

12 3/4 Pound CHIX DCD 1/2 WHT/DARK CKD 2-5# TYSON

UNSPECIFIED

Not currently available

3 19/25 Quart VEGETABLES MXD 6-10 GFS

2 19/50 Quart CELERY STIX 4-3# RSS

3 3/4 Cup ONION DEHY CHPD 15# P/L

1 67/77 Gallon GRAVY CHIX RSTD 12-49Z HRTSTN

1 Tablespoon SPICE PEPR BLK REG GRIND 16Z TRDE

2 Cup Water

Preparation Instructions

Directions:

For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.

Add water and mix just until dry ingredients are moistened. Cover and set aside for step 9.

For filling: Place 3 lb 3 oz (2 qt 3 cups) chicken or turkey into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Add mixed vegetables to each pan. For canned mixed vegetables, add 1 lb 10 ½ oz (3 ½ cups) per pan. For frozen mixed vegetables, add 1 lb 11 ½ oz (3 ½ cups) per pan.

Melt margarine. Add celery and onion. Cook over medium heat for 5-10 minutes.

Blend in flour. Cook over medium heat, stirring constantly until light brown, 5 minutes.

Slowly stir in stock, pepper, and poultry seasoning. Blend well and cook over medium heat, stirring frequently until slightly thickened, 10-15 minutes.

Pour approximately 2 qt 1 cup gravy mixture over chicken or turkey and vegetables in each pan. Gravy mixture will thicken in step 12. Stir carefully to combine.

Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use 1 lb 13 oz of dough for each pan.

Cover chicken or turkey mixture with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.

Bake: Conventional oven: 450° F for 30-35 minutes, Convection oven: 400° F for 20-25 minutes

CCP: Heat to 165° F or higher for at least 15 seconds.

Continue to bake until mixture has thickened: Conventional oven: 210° for 30 minutes. Convection oven: 210° for 30 minutes.

CCP: Hold for hot service at 135° F or higher.

Cut each pan 5 x 5 (25 portions per pan).

Notes:

1: *See Marketing Guide.

2: A new nutrient analysis will be coming. Updated July 2014. Restandardization in progress.