

# **Cookbook for COVE**

**Created by HPS Menu Planner**

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# Chicken Pot Pie

<b>Servings:</b>	1200.000	<b>Category:</b>	Entree
<b>Serving Size:</b>	1.00 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31098

## Ingredients

Description	Measurement	DistPart #
BISCUIT BTRMLK UNSLCD 1.4Z 6-30CT	1200 Each	686020
OIL BLND CANOLA/XVGRN 80/20 3-1GAL	8 Cup	645182
ONION YELLOW MED/LRG 10-5 P/L	24 Pound	267929
GARLIC WHL PLD 4-5#AVG RSS	8 Cup	200211
CHIX PULLED WHT & DRK BLND 2-5 TYS	225 Pound	467802
SPICE PEPR BLK GRND 4# BADIA	1 Cup	431035
SPICE OREGANO WHL LF 24Z BADIA	1 Cup	431026
SOUP CRM OF MUSHRM 12-5 CAMP	5 1/2 #5 CAN	101346
SAUCE ALFREDO FZ 6-5 JTM	25 Package	155661
STARCH CORN 24-1 ARGO	6 1/4 Cup	108413
Peas and carrots, frozen, cooked, boiled, drained, without salt	54 Pound	11323

## Preparation Instructions

Heat thawed biscuits in the Warmer until hot.

1. Add oil to the hot kettles. heat.
2. Add the diced onions and chopped garlic to the kettles and sauté until translucent and bloomed.
3. Add the thawed chicken to the kettles and stir to incorporate.
4. Season the mix with Black Pepper and Oregano, stir.
5. Add the water, cream of mushroom soup base and alfredo sauce stirring to incorporate.
6. After sauce is formed, add corn starch slurry until thickened as desired.
7. Add the peas and carrots making sure not to overheat, losing the vibrant green of the peas.
8. Add to 6" hotel pans and keep hot.

LINE- Scoop 8oz of Chicken Pot Pie Mix into the entrée compartment of a shallow tray. Shingle 1 biscuit to the side of the pot pie mix.

# Garlic Herb Lima Beans

<b>Servings:</b>	1200.000	<b>Category:</b>	Vegetable
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31095

## Ingredients

Description	Measurement	DistPart #
BEAN LIMA BABY 12-2.5 GCHC	240 Pound	119296
BUTTER SUB 24-4Z BTRBUDS	8 Package	209810
SEASONING GARLIC HRB NO SALT 19Z TRDE	19 Ounce	565164

## Preparation Instructions

1. Add 240# to kettle and fill half way with water.
2. Add 8 pks of butter buds and one (19oz) container of Garlic Herb Season.
3. Stir to evenly distribute seasoning, Heat until 165°.

Serving size is 1/2 cup.

# Spiced Pears

<b>Servings:</b>	1200.000	<b>Category:</b>	Fruit
<b>Serving Size:</b>	0.50 Cup	<b>HACCP Process:</b>	Same Day Service
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-31096

## Ingredients

Description	Measurement	DistPart #
PEAR SLCD IN JCE 6-10 GCHC	60 #10 CAN	610399
SPICE CINNAMON GRND 15Z TRDE	12 Tablespoon	224723
SPICE NUTMEG GRND 16Z TRDE	12 Teaspoon	224944
SUGAR BROWN LT 25# DOMN	12 Cup	431526

## Preparation Instructions

- 1 drain pears.
  2. Place 5 cans into a 6" hotel pan. Total 12 pans.
  3. Evenly sprinkle 1 tbl cinnamon, 1 tsp nutmeg, and 1 cup of light brown sugar per pan. Mix to incorporate.
  4. Bake at 350° for 20-25 minutes or to 165°. Drain excess juice before bringing to the line.
- Serving size is 1/2 cup.