

HOMEMADE UPSIDE DOWN TURKEY POT PIE OVER BISCUIT



Servings:	16.00	Category:	Entree
Serving Size:	1.00 Each	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-50344
School:	Manchester High School		

Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO DCD	1 Pint		118583
CARROT DCD	1 3/4 Cup		285640
ONION DCD 1/4IN	1/4 Cup		198307
FLOUR A/P PASTRY	1 Cup		260231
SPICE THYME LEAF	1 Teaspoon		513814
Black Pepper	3/4 Teaspoon	BAKE	24108
BROTH CHIX NO MSG	1 Pint 1 Cup (3 Cup)	HEAT_AND_SERVE Convection: Place covered prepared product into 300°F oven for 30 minutes until center reaches 165°F. Conventional: Place covered prepared product into 350°F oven for 60 minutes until center reaches 165°F. Microwave: Place prepared product into microwave safe covered container. Heat on high approximately 2 minutes per portion or until center reaches 165°F. Stove Top: Place uncovered prepared product over medium heat for 10 minutes or until center reaches 165°F, stirring occasionally to prevent scorching.	261564
Frozen, Ready to cook Grade A turkey roast from breast, thigh meat & skin.	5 Pound	CONVECTION	100125

Description	Measurement	Prep Instructions	DistPart #
CORN CUT SUPER SWT	1 Cup		851329
PEAS GREEN	1 Cup	<p>MICROWAVE Stove Top Cooking Instructions: 1. Place the desired amount of frozen vegetable in a small amount (1 2 to 1 cup) of boiling water. 2. Bring the water rapidly to a second boil. Cover the pan and reduce heat. 3. Cook gently for 3 to 5 minutes or until tender. Avoid overcooking.</p> <p>Microwave Oven Cooking Instructions: 1. To cook 16 ounces, place frozen vegetables in a 2-quart microwave safe casserole dish with good fitting cover. 2. Add two tablespoons of water and cook on high setting for three minutes. 3. Stir the vegetables and cook on high for an additional 4 to 5 minutes. 4. Allow the casserole to stand for 2 minutes after cooking before opening. Microwave cooking times vary with ovens - avoid over cooking. Cook to 165°F for quality and food safety.</p>	610802
DOUGH BISC HMSTYL	16 Each		504076

Preparation Instructions

No Preparation Instructions available.

Meal Components (SLE)

Amount Per Serving

Meat	3.000
Grain	2.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.250

Nutrition Facts

Servings Per Recipe: 16.00

Serving Size: 1.00 Each

Amount Per Serving			
Calories	379.23		
Fat	16.08g		
SaturatedFat	6.99g		
Trans Fat	0.00g		
Cholesterol	45.39mg		
Sodium	732.36mg		
Carbohydrates	40.40g		
Fiber	2.62g		
Sugar	3.68g		
Protein	19.70g		
Vitamin A	0.00IU	Vitamin C	0.00mg
Calcium	45.71mg	Iron	2.54mg

*All reporting of TransFat is for information only, and is not used for evaluation purposes

Nutrition - Per 100g

No 100g Conversion Available
