

Chicken Pot Pie

Meat-Vegetable-Grains/Breads

Main Dishes

D-11

Ingredients	24 Servings		48 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	1 lb	3 ¾ cups	2 lb	1 qt 3 ½ cups	1. Combine flour, salt, margarine or butter, and water. Mix with fork for 2-3 minutes until dough is moistened. Cover and hold in refrigerator until step 7.
Salt		¾ tsp		1 ½ tsp	
Margarine or butter	4 ½ oz	½ cup 3 Tbsp	9 oz	1 ¼ cups 2 Tbsp	
Water, cold		½ cup		1 cup	
Margarine or butter	4 oz	½ cup	8 oz	1 cup	2. In a heavy pot, melt margarine or butter. Add celery and onions and cook over medium heat until vegetables are tender, about 5 minutes.
*Fresh celery, ¼" diced	10 oz	2 ¼ cups	1 lb 4 oz	1 qt ½ cup	
*Fresh onions, chopped OR Dehydrated onions	10 oz OR 2 oz	1 ¾ cups OR 1 cup	1 lb 4 oz OR 4 oz	3 ½ cups OR 1 cup	3. Slowly add flour to vegetables, stirring constantly. Cook over medium heat until golden brown, about 5 minutes.
Enriched all-purpose flour	8 oz	1 ¾ cups 2 Tbsp	1 lb	3 ¾ cups	
Chicken stock, non-MSG		2 qt		1 gal	
Ground black or white pepper		¾ tsp		1 ½ tsp	
*Cooked chicken or turkey, chopped	2 lb 6 oz	2 qt 1 cup	4 lb 12 oz	1 gal 2 cups	5. Place 1 lb 3 oz (1 qt ½ cup) of chicken in each half-steamtable pan (12" x 10" x 2 ½"). For 25 servings, use 2 pans. For 50 servings, use 4 pans. Add 13 oz (3 cups) of mixed vegetables to the chicken in each pan.
Frozen mixed vegetables	1 lb 10 oz	1 qt 2 cups	3 lb 4 oz	3 qt	
					6. Pour 1 qt 1 ½ cups of gravy evenly over each pan of chicken and mixed vegetables. Stir to combine.

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	7. On a lightly floured surface, roll 12 ¼ oz of dough into a rectangle (12" x 10"). Cover each pan of chicken with one pastry rectangle and seal dough on sides of pan. Brush top of pastry with a pastry brush dipped in milk. Cut slits in pastry.
	8. Bake until crust is golden brown and filling is bubbling. Conventional oven: 400° F for 20 minutes Convection oven: 350° F for 15 minutes CCP: Heat to 165° F or higher for at least 15 seconds.
	9. CCP: Hold for hot service at 135° F or higher. Cut each pan 4 x 3 (12 pieces). Portion is 1 piece.

* See Marketing Guide

Marketing Guide for Selected Items

Food as Purchased for	24 Servings	48 Servings
Celery	12 oz	1 lb 8 oz
Mature onions	12 oz	1 lb 8 oz
Chicken, whole, without neck and giblets	6 lb 10 oz	13 lb 4 oz
OR	OR	OR
Turkey, whole, without neck and giblets	5 lb 1 oz	10 lb 2 oz

SERVING:

1 piece provides 1 ½ oz of cooked poultry, ¼ cup of vegetable, and the equivalent of 1 ¾ slices of bread.

YIELD:

24 Servings: 10 lb 11 oz
48 Servings: 21 lb 6 oz

VOLUME:

24 Servings: 2 pans
48 Servings: 4 pans

Edited 2004

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Nutrients Per Serving

Calories	285	Saturated Fat	2.64 g	Iron	2.19 mg
Protein	17.03 g	Cholesterol	40 mg	Calcium	29 mg
Carbohydrate	27.10 g	Vitamin A	1646 IU	Sodium	230 mg
Total Fat	11.88 g	Vitamin C	2.2 mg	Dietary Fiber	2.4 g