

# Chicken Pot Pie

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	<ol style="list-style-type: none"> <li>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.</li> <li>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.</li> <li>3. Slowly add flour to vegetables, stirring constantly. Cook over medium heat until golden brown, about 5 minutes.</li> <li>4. Slowly add stock and pepper. Blend well and cook over medium heat, whisking frequently until gravy is slightly thickened, about 10 minutes. Reserve for step 6.</li> <li>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.</li> <li>6. Pour 1 qt 1 ½ cups of gravy evenly over each pan of chicken and mixed vegetables. Stir to combine.</li> </ol>
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	
*Fresh celery, ¼" diced	10 oz	2 ¼ cups	1 lb 4 oz	1 qt ½ cup	
*Fresh onions, chopped OR	10 oz OR	1 ¾ cups OR	1 lb 4 oz OR	3 ½ cups OR	
Dehydrated onions	2 oz	1 cup	4 oz	1 cup	
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	
Frozen mixed vegetables	1 lb 10 oz	1 qt 2 cups	3 lb 4 oz	3 qt	

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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.

9. CCP: Hold for hot service at 140° F or warmer.

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:	YIELD:	VOLUME:
1 piece provides 1 ½ oz of cooked poultry, ¼ cup of vegetable, and the equivalent of 1 ¾ slices of bread.	<b>24 Servings:</b> 10 lb 11 oz	<b>24 Servings:</b> 2 pans
	<b>48 Servings:</b> 21 lb 6 oz	<b>48 Servings:</b> 4 pans
	Edited 2014	

# Chicken Pot Pie

Meat-Vegetable-Grains/Breads

Main Dishes

D-11

## Nutrients Per Serving

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