

Chicken or Turkey Pot Pie

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-19

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Enriched all-purpose flour	2 lb	1 qt 3 ½ cups	4 lb	3 qt 3 cups	1. For pastry topping: Combine flour and salt. Mix in shortening until size of small peas.
Salt		1 ½ tsp		1 Tbsp	
Shortening	1 lb 2 oz	2 ¾ cups	2 lb 4 oz	1 qt 1 ½ cups	
Water, cold		1 cup		2 cups	2. Add water and mix just until dry ingredients are moistened. Cover and set aside for step 9.
*Cooked chicken or turkey, diced	6 lb 6 oz	1 gal 1 ½ qt	12 lb 12 oz	2 gal 3 qt	3. 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.
Canned mixed vegetables, drained OR Frozen mixed vegetables	3 lb 5 oz OR 3 lb 7 oz	1 qt 3 cups (¾ No. 10 can) OR 1 qt 3 cups	6 lb 10 oz OR 6 lb 14 oz	3 qt 3 cups (1 ½ No. 10 cans) OR 13 qt 3 cups	4. 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.
Margarine or butter	8 oz	1 cup	1 lb	2 cups	5. Melt margarine or butter. Add celery and onion. Cook over medium heat for 5-10 minutes.
*Fresh celery, chopped	1 lb 4 oz	1 qt ¾ cup	2 lb 8 oz	2 qt 1 ½ cups	
*Fresh onions, chopped OR Dehydrated onions	1 lb 4 oz OR 3 ¾ oz	3 ½ cups OR 1 ½ cups 2 Tbsp	2 lb 8 oz OR 7 ½ oz	1 qt 2 ¾ cups OR 3 ¾ cups	
Enriched all-purpose flour	10 oz	2 ½ cups	1 lb 4 oz	1 qt 1 cup	6. Blend in flour. Cook over medium heat, stirring constantly until light brown, 5 minutes.
Chicken or turkey stock, non-MSG, hot		3 qt 3 cups		1 gal 3 ½ qt	7. Slowly stir in stock, pepper, and poultry seasoning. Blend well and cook over medium heat, stirring frequently until slightly thickened, 10-15 minutes.
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Poultry seasoning		1 ½ tsp		1 Tbsp	
					8. 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.
					9. Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use 1 lb 13 oz of dough for each pan.

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	10. Cover chicken or turkey mixture with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.
	11. 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.
	12. Continue to bake until mixture has thickened: Conventional oven: 210° for 30 minutes. Convection oven: 210° for 30 minutes.
	13. CCP: Hold for hot service at 135° F or higher. Cut each pan 5 x 5 (25 portions per pan).

Comments:

*See Marketing Guide.

Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Chicken, whole, without neck and giblets	17 lb 12 oz	35 lb 8 oz
OR	OR	OR
Turkey, whole, without neck and giblets	13 lb 9 oz	27 lb 2 oz
Celery	1 lb 9 oz	3 lb 2 oz
Mature onions	1 lb 7 oz	2 lb 14 oz

SERVING:

1 portion (1 cup) provides 2 oz meat/meat alternate, ¼ cup of vegetable, and 1 serving of grains/breads.

YIELD:

50 Servings: 2 steamtable pans

100 Servings: 4 steamtable pans

VOLUME:

50 Servings: about 3 gallons 2 cups

100 Servings: about 6 gallons 1 quart

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Nutrients Per Serving					
Calories	344	Saturated Fat	4.60 g	Iron	2.23 mg
Protein	20.45 g	Cholesterol	52 mg	Calcium	32 mg
Carbohydrate	22.98 g	Vitamin A	3708 IU	Sodium	261 mg
Total Fat	18.74 g	Vitamin C	2.81 mg	Dietary Fiber	1.9 g