

# Chicken or Turkey Tamale Pie

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-15B

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
*Cooked chicken or turkey, chopped	4 lb 12 oz	3 qt 3 cups	9 lb 8 oz	1 gal 3 ½ qt	1. Use either cooked chopped chicken or cooked chopped turkey.
*Fresh onions, chopped OR Dehydrated onions	14 oz OR 2 ½ oz	2 ½ cups OR 1 ¼ cups	1 lb 12 oz OR 5 oz	1 qt ¾ cup OR 2 ½ cups	2. Add onions, granulated garlic, pepper, tomato paste, tomatoes, water, and seasonings. Blend well. Bring to boil. Reduce heat and simmer for 20-25 minutes.  CCP: Heat to 165° F for at least 15 seconds.  Poultry mixture may be prepared ahead and refrigerated overnight.  CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 hours.
Granulated garlic		2 Tbsp		¼ cup	
Ground black or white pepper		1 ½ tsp		1 Tbsp	
Canned tomato paste	1 lb 12 oz	3 cups 2 Tbsp (¼ No. 10 can)	3 lb 8 oz	1 qt 2 ¼ cups (½ No. 10 can)	
Canned diced tomatoes, with juice	3 lb 3 oz	1 qt 2 ¼ cups (½ No. 10 can)	6 lb 6 oz	3 qt ½ cup (1 No. 10 can)	
Water		1 qt 1 cup		2 qt 2 cups	
†Seasonings Chili powder Ground cumin Paprika Onion powder		¼ cup 3 Tbsp 1 Tbsp 1 Tbsp		½ cup ¼ cup 2 Tbsp 2 Tbsp 2 Tbsp	
					3. Pour 5 lb 8 oz (2 qt 2 cups) mixture into each steamtable pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. For 100 servings, use 4 pans. Set aside for step 6.
Enriched all-purpose flour	1 lb	3 ¾ cups	2 lb	1 qt 3 ½ cups	4. For cornbread topping: Blend flour, cornmeal, sugar, baking powder, and salt in mixer for 1 minute on low speed.
Cornmeal	1 lb	3 ¾ cups	2 lb	1 qt 3 ½ cups	
Sugar	3 ½ oz	½ cup	7 oz	1 cup	
Baking powder	1 oz	2 Tbsp 1 tsp	2 oz	⅓ cup	
Salt		¾ tsp		1 ½ tsp	

# Chicken or Turkey Tamale Pie

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-15B

Frozen whole eggs, thawed OR Fresh large eggs (see Special Tip)	6 oz	¾ cup	12 oz	1 ½ cups	5. In a separate bowl, mix eggs, milk, and oil. Add to dry ingredients. Blend 2-3 minutes on medium speed until dry ingredients are moistened. Batter will be lumpy.
Instant nonfat dry milk, reconstituted		3 ¾ cups		1 qt 3 ½ cups	
Vegetable oil		½ cup		1 cup	
					6. Pour 2 lb 5 oz (1 qt ½ cup) batter over meat mixture in each pan and spread into corners of pan.
					7. Bake: Conventional oven: 400° F for 30-35 minutes Convection oven: 350° F for 25-30 minutes CCP: Heat to 165° F or higher for at least 15 seconds.
Reduced fat Cheddar cheese, shredded	1 lb 10 oz	1 qt 2 ½ cups	3 lb 4 oz	3 qt 1 cup	8. Sprinkle 13 oz (3 ¼ cups) cheese over cornbread in each pan.
					9. CCP: Hold for hot service at 135° F or higher.  Cut each pan 5 x 5 (25 portions per pan).
					10. If desired, serve with taco sauce.

Comments:

\*See Marketing Guide.

†Mexican Seasoning Mix (see G-01A, Sauces, Gravies, and Seasoning Mixes) may be used to replace these ingredients. For 50 servings, use ½ cup 1 Tbsp Mexican Seasoning Mix. For 100 servings, use 1 cup 2 Tbsp Mexican Seasoning Mix.

## Marketing Guide for Selected Items

Food as Purchased for	50 Servings	100 Servings
Chicken, whole, without neck and giblets OR	13 lb 4 oz OR	26 lb 8 oz OR
Turkey, whole, without neck and giblets	10 lb 2 oz	20 lb 4 oz
Mature onions	1 lb	2 lb

**SERVING:**

1 portion provides 2 oz equivalent meat/meat alternate, ¾ cup of vegetable, and 1 serving of grains/breads.

**YIELD:**

**50 Servings:** about 18 lb

**100 Servings:** about 36 lb

**VOLUME:**

**50 Servings:** 2 steamtable pans

**100 Servings:** 4 steamtable pans

Tested 2004

# Chicken or Turkey Tamale Pie

Meat/Meat Alternate-Vegetable-Grains/Breads

Main Dishes

D-15B

Special Tip:  
For 50 servings, use 2 oz ( $\frac{2}{3}$  cup) dried whole eggs and  $\frac{2}{3}$  cup water in place of eggs.  
For 100 servings, use 3  $\frac{1}{2}$  oz (1  $\frac{1}{4}$  cups) dried whole eggs and 1  $\frac{1}{4}$  cups water in place of eggs.

Nutrients Per Serving					
Calories	273	Saturated Fat	4.53 g	Iron	2.40 mg
Protein	20.05 g	Cholesterol	69 mg	Calcium	196 mg
Carbohydrate	23.29 g	Vitamin A	1081 IU	Sodium	416 mg
Total Fat	11.39 g	Vitamin C	11.9 mg	Dietary Fiber	2.4 g