

CHICKEN POT PIE (COOKED DICED)

Yield 100

Portion 1 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
351 cal	38 g	31 g	8 g	73 mg	802 mg	109 mg

Ingredient**Weight****Measure****Issue**

COOKING SPRAY, NONSTICK	1/8 oz	1/8 tsp	
ONIONS, FRESH, CHOPPED	2 lbs	1 qts 1-5/8 cup	2-1/4 lbs
PEPPER, BLACK, GROUND	1/4 oz	1 tbsp	
THYME, GROUND	1/8 oz	1 tbsp	
BAY LEAF, WHOLE, DRIED	1/3 oz	9 lf	
CHICKEN BROTH		2 gal	
POTATOES, FRESH, PEELED, CUBED	8 lbs	1 gal 1-7/8 qts	9-7/8 lbs
CARROTS, FRESH, CHOPPED	8 lbs	1 gal 3-1/8 qts	9-3/4 lbs
CELERY, FRESH, CHOPPED	2 lbs	1 qts 3-1/2 cup	2-3/4 lbs
WATER, COLD	4-1/8 lbs	2 qts	
FLOUR, WHEAT, GENERAL PURPOSE	2-1/3 lbs	2 qts 1/2 cup	
CHICKEN, COOKED, DICED	18 lbs		
PEAS, GREEN, FROZEN	5-3/4 lbs	1 gal 1/2 qts	
FLOUR, WHEAT, GENERAL PURPOSE	3-1/3 lbs	3 qts	
SUGAR, GRANULATED	2-1/3 oz	1/4 cup 1-2/3 tbsp	
BAKING POWDER	2-3/8 oz	1/4 cup 1-1/3 tbsp	
SALT	5/8 oz	1 tbsp	
WATER, WARM	4-7/8 lbs	2 qts 1-3/8 cup	
MILK, NONFAT, DRY	4-3/4 oz	2 cup	
EGG WHITES	2-1/8 lbs	1 qts	
MARGARINE, MELTED	4 oz	1/2 cup	

Method

- 1 Lightly spray steam-jacketed kettle or stockpot with non-stick spray. Add onions, pepper, thyme, and bay leaves. Stir-cook 5 minutes until onions are tender.
- 2 Add broth, potatoes, carrots and celery. Bring to a boil. Cover; reduce heat; simmer 15 minutes or until potatoes are almost tender. Remove bay leaves.
- 3 Blend flour and cold water together; stir to make a slurry. Add slurry vegetable mixture stirring constantly. Bring to boil. Cover; reduce heat; simmer 8 to 10 minutes or until thickened, stirring frequently to prevent sticking.
- 4 Fold in chicken and peas. Bring to a boil. Cover; reduce heat; simmer 5 to 10 minutes.
- 5 Pour 1-1/3 gallons of mixture into each ungreased pan.
- 6 For batter topping, sift together flour, sugar, baking powder, and salt into mixer bowl.
- 7 Reconstitute milk in warm water. Combine milk, egg whites and margarine or butter. Add to dry ingredients; mix at low speed until dry ingredients are moistened, about 30 seconds. Do not overmix.
- 8 Pour 3-1/4 cups of batter evenly over top of chicken mixture in each pan.
- 9 Using a convection oven, bake 20 to 25 minutes at 400 F. or until lightly browned on low fan, open vent. CCP: Internal temperature must reach 165 F. or higher for 15 seconds.
- 10 Cut 3 x 6. CCP: Hold for service at 140 F. or higher.

Notes

- 1 In Step 3, 8 lbs 8 oz drained sliced carrots (13 lb 2 oz, 2-No. 10 cn A.P.) or 8 lbs frozen carrots may be used per 100 portions. Add carrots to sauce in Step 5.
- 2 In Step 9, batter will be very thin. Do not add additional flour. If prepared in advance, refrigerate at 41 F. or lower until ready to use.
- 3 Baking powder biscuits may be used for topping. Omit Steps 7 through 9. Prepare Recipe No. D 001 00 or D 001 01; place 18 biscuits over top of hot mixture in each pan. Bake 10 to 15 minutes or until biscuits are lightly browned.