

Chicken Pie with Biscuits

Meat-Vegetable-Grains/Breads

Main Dishes

D-11

Ingredients	25 Servings		50 Servings		Directions
	Weight	Measure	Weight	Measure	
All-purpose flour	1 lb	3 cups	2 lb	1 qt 2 cups	1. Combine flour, salt, margarine or butter, and water. Mix by hand for 2 to 3 minutes until dough is moistened. Cover and hold in refrigerator until step 7.
Salt		3/4 tsp		1 1/2 tsp	
Margarine or butter		1/4 cup	4 oz	1/2 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.
Water, cold		1/2 cup		1 cup	
Margarine or butter	4 oz	1/2 cup	8 oz	1 cup	
*Fresh celery, 1/2" dice	10 oz	2 1/4 cups	1 lb 4 oz	1 qt 1/2 cup	
*Onions, minced OR	10 oz	2 1/4 cups	1 lb 4 oz	1 qt 1/2 cup	3. Slowly add flour to vegetables, stirring constantly. Cook over medium heat until golden brown, about 5 minutes.
Dehydrated onion flakes		1/4 cup 2 Tbsp		3/4 cup	
All-purpose flour	8 oz	1 1/2 cups	1 lb	3 cups	
Chicken stock		2 qt		1 gal	4. Slowly add stock and pepper. Blend well and cook over medium heat, whisking frequently until slightly thickened, about 10 minutes. Set aside.
White pepper		3/4 tsp		1 1/2 tsp	5. Place 1 lb 3 oz (1 qt 1/2 cup) of chicken in each half-steamtable pan (12" x 10" x 2 1/2"). Add 13 oz (3 cups) of mixed vegetables to the chicken in each pan.
Cooked chicken, diced	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	6. Pour 1 qt 1 1/2 cups of gravy evenly over each pan of chicken and vegetables. Stir to combine.
					7. On a lightly floured surface, roll 15 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. To Bake: Conventional Oven: 400 degrees F, 20 minutes Convection Oven: 350 degrees F, 15 minutes Bake until crust is golden brown and filling is bubbling.
					CCP Heat to 165 degrees F or higher for at least 15 seconds.

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9. Cut each pan into 25 portions (5 x 5).

CCP Hold for hot service at 140 degrees F or higher.

*See Marketing Guide

Marketing Guide

Food as Purchased	For 25 Svgs	For 50 Svgs
Celery	12 oz	1 lb 8 oz
Onions	12 oz	1 lb 8 oz

SERVING:	YIELD:	VOLUME:
1 piece provides 1 1/2 oz of cooked poultry, 1/4 cup of vegetable, and the equivalent of 1 3/4 slices of bread	25 Servings: 10 lb 11 oz 50 Servings: 21 lb 6 oz	25 Servings: 50 Servings:

Special Tip:

In place of prepared dough, you may use purchased pie crust, biscuit mix, Cut Biscuits (A-09), or refrigerated biscuits.

Nutrients Per Serving

Calories	256	Saturated Fat	2.1 g	Iron	2.2 mg
Protein	16 g	Cholesterol	36 mg	Calcium	31 mg
Carbohydrate	27 g	Vitamin A	222 RE/1695 IU	Sodium	664 mg
Total Fat	9.2 g	Vitamin C	4 mg	Dietary Fiber	3 g