

CHICKEN POT PIE

YIELD: 100 SERVINGS, 6 OZ. PORTIONS

Chef Ryan Eckles

There are few things more comforting to me than chicken pot pie. Although this recipe was created with USDA and frozen foods in mind, if there are fresh ingredients by all means use them! But when the freezers are bursting at the seams this is a great recipe to make in large batches in a short period of time. This recipe calls for making your own biscuit topping but you can use frozen biscuits or puff pastry as well. I prefer the homemade topping because it makes plating and service very easy while also adding a scratch cooked element.

INGREDIENTS

FOR POT PIE FILLING

- 12.5# cooked chicken (diced)
- 2 TBSP cooking oil
- 5 # frozen mixed vegetable (peas, carrots, green beans, corn)
- 2# frozen diced potato
- 3# frozen peppers and onions mix
- ¼ cup garlic powder
- ¼ cup onion powder
- 3 TBSP thyme leaves
- 2 TBSP dried rosemary
- ¼ cup beef or chicken base
- ½ cup hot water
- 1.5 cup flour
- 4 cups milk
- 2 tsp kosher salt
- 2 tsp ground black pepper
- 3 bunches flat leaf parsley, finely chopped

FOR BISCUIT TOPPING

- 2.66 # Flour (white whole wheat or AP)
- 2 TBSP + 2 tsp baking powder
- 2 tsp kosher salt
- 2 tsp black pepper
- ½ tsp cayenne pepper
- 12 oz. margarine or butter
- 1.5 TBSP chicken base
- 3 cups milk

DIRECTIONS

1. Heat oil in tilt skillet. Add peppers and onions and saute 3-5 minutes then add chicken and seasoning and continue to cook for 5-10 minutes.
2. Add the flour and cook for 3-5 minutes stirring constantly. Then dissolve the chicken base in hot water and add to the tilt skillet.
3. Add milk and remaining frozen vegetables. Bring to a simmer and cook until vegetables are tender. Season with salt and pepper for taste.
4. Make biscuit topping by combining dry ingredients in large bowl.
5. Cut up margarine or butter into 1/2 inch cubes. Add cubed margarine and chicken base to flour and break up with pastry knife or by hand until it is the texture of a coarse meal. Add milk and gently combine.
6. Break up into bite size pieces onto 4 parchment lined baking pans. Bake at 350°F for 12-15 minutes or until golden.

TO SERVE

Scoop 4 oz. chicken filling into bowl and top with 2 oz. biscuit crumbles. Garnish with fresh chopped parsley and serve.

GRAB & GO MEAL SERVICE DIRECTIONS

1. Transfer the chicken filling to deep hotel pans and place on rolling carts. Place rolling carts in walk-in and allow filling to cool.
2. While the filling is cooling, set up your assembly line by putting the microwave safe containers onto sheet pans, fitting as many as you can on your station.
3. Fill each container with a 4 oz. serving of chicken filling and top with 2 oz. biscuit topping. You can also serve the biscuit topping on the side to keep it from getting soggy.
4. Once all containers are filled, cover with lids and make sure they are sealed tight
5. Add label of cooking directions on the lid and put the sheet pans onto a speed rack and roll into the freezer.
6. Give the chicken pot pie 24 hours to fully freeze then transfer to coolers for transportation to the schools.

REHEATING DIRECTIONS

Cooking times may vary depending on microwave wattage

1. Heat from frozen for 4 minutes on high with lid slightly opened at the corner.
2. Uncover and stir contents then heat for additional 1-2 minutes or until internal temperature reads 165 degrees.
3. Let sit for 3 minutes to cool before eating.

RECIPE NOTES: CHICKEN POT PIE

Recipe credits as 2 oz. meat/meat alternate

Nutritional information: 194 calories; 3.5 g sat. fat; 252 mg sodium; 18.4 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*