



Chicken or Turkey Pot Pie

USDA Recipe for CACFP

Diced chicken or turkey is combined with vegetables in a cream sauce, then topped with a whole grain biscuit and baked.

CACFP CREDITING INFORMATION

1 biscuit with $\frac{2}{3}$ cup (No. 6 scoop) of chicken mixture provides 2 oz equivalent meat, $\frac{1}{4}$ cup vegetable, and 1.5 oz equivalent grains.

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Frozen, cooked diced chicken, thawed, $\frac{1}{2}$ " pieces	3 lb 3 oz	2 qt 3 cups	6 lb 6 oz	1 gal 1 qt 2 cups	1 Filling: Place 3 lb 3 oz (2 qt 3 cups) chicken in a steam table pan (12" x 20" x 2 $\frac{1}{2}$ "). For 25 servings, use 1 pan. For 50 servings, use 2 pans.
OR					
Frozen, cooked diced turkey, thawed, $\frac{1}{2}$ " pieces	3 lb 3 oz	2 qt 3 cups	6 lb 6 oz	1 gal 1 qt 2 cups	2 Add peas and carrots to each steam table pan. Spread evenly. For frozen vegetables, add 1 lb 12 oz (1 qt 1 $\frac{2}{3}$ cups) per steam table pan.
Peas and carrots, frozen	1 lb 12 oz	1 qt 1 $\frac{2}{3}$ cups	3 lb 8 oz	2 qt 3 $\frac{1}{3}$ cups	

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OR					
Peas and carrots, canned, low-sodium, drained, rinsed	1 lb 12 oz	1 qt 1⅓ cups	3 lb 8 oz	2 qt 3⅓ cups	3 If using canned peas and carrots, add 1 lb 12 oz (1 qt 1⅓ cups) per steam table pan.
Margarine, trans-fat free	4 oz	½ cup	8 oz	1 cup	4 Melt margarine in a large stock pot over medium heat. Add celery, onion, and flour. Cook for 3 minutes. Flour will begin to turn light brown in color. Stir often.
*Celery, fresh, diced ¼"	10 oz	2 cups	1 lb 4 oz	1 qt	
*Onions, fresh, diced ¼"	10 oz	2 cups	1 lb 4 oz	1 qt	
Flour, whole wheat	5 oz	1¼ cups	10 oz	2½ cups	
Chicken broth, low sodium		3½ cups		1 qt 3 cups	5 Slowly stir in broth, half and half, pepper, and poultry seasoning. Stir often until mixture becomes slightly thickened for 10 minutes.
Cream, half and half, fat-free		1 qt		2 qt	
Black pepper, ground		¾ tsp		1½ tsp	
Poultry seasoning		¾ tsp		1½ tsp	
					6 Pour approximately 2 qt 1 cup gravy mixture over chicken and vegetables in each steam table pan. Gravy mixture will thicken in step 9. Stir gently. Set aside for step 8.
Salt		1 tsp		2 tsp	7 Drop biscuits: Combine salt, flour, baking powder, and baking soda in a large bowl.
Flour, whole wheat	1 lb 1 oz	1 qt	2 lb 2 oz	2 qt	



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Baking powder		1 Tbsp 1 tsp		2 Tbsp 2 tsp	
Baking soda		½ tsp		1 tsp	
Canola oil	3 oz	¼ cup 2 Tbsp	6 oz	¾ cup	8 Add oil and yogurt. Stir well until dough forms.
Yogurt, plain, low-fat	1 lb	2 cups	2 lb	1 qt	
					9 Using a No. 30 scoop (⅓ cup), place drop biscuits on top of chicken mixture. Leave about ½" to 1" space between each biscuit. Portion 25 biscuits per steam table pan.
					10 Bake: Conventional oven: 450 °F for 30 minutes. Convection oven: 400 °F for 20 minutes.
					11 Critical Control Point: Heat to 165 °F or higher for at least 15 seconds.
					12 Critical Control Point: Hold for hot service at 140 °F or higher.
					13 Portion 1 biscuit with ⅔ cup (No. 6 scoop) of chicken mixture.



**NUTRITION INFORMATION**

For 1 biscuit with $\frac{2}{3}$ cup (No. 6 scoop) of chicken mixture.

NUTRIENTS	AMOUNT
Calories	281
Total Fat	10 g
Saturated Fat	2 g
Cholesterol	41 mg
Sodium	410 mg
Total Carbohydrate	28 g
Dietary Fiber	4 g
Total Sugars	5 g
Added Sugars included	N/A
Protein	19 g
Vitamin D	0 IU
Calcium	98 mg
Iron	0 mg
Potassium	265 mg

N/A=data not available.

SOURCE

USDA Standardized Recipes Project.

MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Mature onions	12 oz	1 lb 8 oz
Celery	12 oz	1 lb 8 oz

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Cooking Process #2: Same Day Service.

YIELD/VOLUME

25 Servings	50 Servings
About 10 lb	About 20 lb
About 1 gal 1 qt/1 steam table pan (12" x 20" x 2½")	About 2 gal 2 qt/2 steam table pans (12" x 20" x 2½")

