

Chicken Pot Pie

Servings: 50

INGREDIENTS

- 8 t margarine
- 1 c water
- 1 ¼ lb celery
- 3 ½ lb Monarch vegetable blend
- 1 ½ t black pepper
- 3 ¾ qt chicken stock
- 1 ½ t salt
- 5 ¼ c flour, divided
- 6 ½ lb Metro Deli all natural oven roasted chicken breast
- 1 lb shortening
- 1 ½ t poultry seasoning

PREPARATION

For Pastry Topping: Combine 4 cups of flour and salt. Mix in shortening until size of small peas. Add water and mix just until dry ingredients are moistened. Cover and set aside.

For Filling: Place 3 lb 3 oz (2 qt 3 cups) chicken into each steam table pan (12" x 20" x 2 1/2"). For 50 servings, use 2 pans. For 100 servings, use 4 pans.

Add mixed vegetables to each pan. For canned mixed vegetables, add 1 lb 10 1/2 oz (3 1/2 cups) per pan. For frozen mixed vegetables, add 1 lb 11 1/2 oz (3 1/2 cups) per pan. Melt margarine or butter. Add celery and onion. Cook over medium heat

for 5-10 minutes. Blend in 10 oz flour. Cook over medium heat, stirring constantly until light brown, 5 minutes.

Slowly stir in stock, pepper, and poultry seasoning. Blend well and cook over medium heat, stirring frequently until slightly thickened, 10-15 minutes. Pour approximately 2 qt 1 cup gravy mixture over chicken or turkey and vegetables in each pan. Gravy mixture will thicken in step 12. Stir carefully to combine.

Roll out pastry dough into rectangles (about 12" x 20") on lightly floured surface. Use 1 lb 13 oz of dough for each pan. Cover chicken or turkey mixture with pastry. Brush with pastry brush dipped in water. Cut slits in pastry.

Bake: Conventional Oven: 450°F for 30-35 minutes. Convection Oven: 400°F for 20-25 minutes.

Continue to bake until mixture has thickened: Conventional Oven: 210°F for 30 minutes. Convection Oven: 210°F for 30 minutes. Cut each pan 5 x 5 (25 portions per pan).

